

# RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **121**
- SRM **66.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **110 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **110 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (9.8%)	80 %	18
Grain	Viking Pale Ale malt	3 kg (24.6%)	80 %	6
Grain	Strzegom Pilzneński	3 kg (24.6%)	80 %	4
Grain	Płatki owsiane	0.5 kg (4.1%)	85 %	3
Grain	Płatki żytnie	0.6 kg (4.9%)	85 %	3
Grain	Jęczmień prażony Viking Malt	1 kg (8.2%)	55 %	1000
Grain	Weyermann - Carafa II	0.2 kg (1.6%)	70 %	1100
Grain	Castle Cafe	0.3 kg (2.5%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.5%)	68 %	400
Grain	Karmelowy Czerwony	0.8 kg (6.6%)	75 %	600
Grain	Barwiący	0.3 kg (2.5%)	55 %	1000
Sugar	cukier kandyzowany	1 kg (8.2%)	100 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Warrior	136 g	60 min	15.4 %
Boil	lunga	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4637 Amalgamation - Brett Super Blend	Ale	Liquid	100 ml	The Yeast Bay