

# RIS

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **68**
- SRM **71.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type        | Name                             | Amount         | Yield  | EBC  |
|-------------|----------------------------------|----------------|--------|------|
| Grain       | Briess - Pale Ale Malt           | 1.8 kg (34.5%) | 80 %   | 7    |
| Grain       | Strzegom Wiedeński               | 0.5 kg (9.6%)  | 79 %   | 10   |
| Grain       | Pszeniczny                       | 0.3 kg (5.7%)  | 85 %   | 4    |
| Grain       | Special B Malt                   | 0.35 kg (6.7%) | 65.2 % | 315  |
| Grain       | płatki jęczmienne                | 0.4 kg (7.7%)  | 60 %   | 4    |
| Grain       | płatki żytnie                    | 0.4 kg (7.7%)  | 60 %   | 4    |
| Grain       | Strzegom Karmel 300              | 0.2 kg (3.8%)  | 70 %   | 299  |
| Grain       | Jęczmień palony                  | 0.15 kg (2.9%) | 55 %   | 985  |
| Grain       | Weyermann - Carafa I             | 0.35 kg (6.7%) | 70 %   | 690  |
| Grain       | Fawcett - Pszeniczny Czekoladowy | 0.12 kg (2.3%) | 73 %   | 1001 |
| Grain       | Strzegom Czekoladowy 1200        | 0.2 kg (3.8%)  | 68 %   | 1202 |
| Grain       | Viking Czekoladowy jasny         | 0.2 kg (3.8%)  | 68 %   | 400  |
| Dry Extract | WES ekstrakt słodowy jasny       | 0.25 kg (4.8%) | 80 %   | 45   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Ekuanot            | 25 g   | 60 min | 14.5 %     |
| Boil    | East Kent Goldings | 30 g   | 20 min | 5.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Notes

- Uzyskałem 9l brzeczki 25BLG  
*May 5, 2022, 10:39 AM*