

## RIS #39

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **63**
- SRM **67.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (29.5%)	79 %	6
Grain	Monaegom Monachijski typ I	2.3 kg (29.5%)	79 %	16
Grain	Pszeniczny	0.9 kg (11.5%)	85 %	4
Grain	Żytni	0.3 kg (3.8%)	85 %	8
Grain	Castle Cafe	0.3 kg (3.8%)	75.5 %	480
Grain	Fawcett - Pale Chocolate	0.3 kg (3.8%)	71 %	600
Grain	Carafa II Special	0.3 kg (3.8%)	70 %	812
Grain	Bestmalz - Black Malt	0.3 kg (3.8%)	55 %	985
Grain	Chocolate Malt - Fawcawet	0.3 kg (3.8%)	73 %	887
Grain	Płatki owsiane	0.5 kg (6.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	12.9 %
Boil	Simcoe	20 g	60 min	12.8 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Windsor Ale	Ale	Slant	100 ml	Danstar