

RIS BA

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **55**
- SRM **68**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **39.7 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (39.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (15.7%)	79 %	16
Grain	Casle Malting Whisky Nature	0.4 kg (3.1%)	85 %	4
Grain	Wędzony torfem	0.6 kg (4.7%)	82 %	10
Grain	Caraaroma	0.5 kg (3.9%)	78 %	400
Grain	Chocolate	0.5 kg (3.9%)	75 %	1200
Grain	Carafa I	0.5 kg (3.9%)	70 %	900
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.9%)	73 %	120
Grain	Pszeniczny	0.5 kg (3.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (3.9%)	85 %	3
Grain	Jęczmień palony	0.5 kg (3.9%)	55 %	1100
Liquid Extract	ekstrakt słodowy jasny	1.2 kg (9.4%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	50 g	90 min	15.8 %
Boil	Cascade	50 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis