

RIS BA

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **48**
- SRM **68.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (41.8%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (6%)	68 %	400
Grain	Płatki owsiane	0.8 kg (9.5%)	60 %	3
Grain	Jęczmień palony	0.5 kg (6%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.13 kg (1.6%)	73 %	1001
Grain	Strzegom Pilzneński	1 kg (11.9%)	80 %	4
Grain	Abbey Castle	0.25 kg (3%)	80 %	45
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (14.3%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Boil	Lublin (Lubelski)	50 g	10 min	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	40 ml	White Labs