

# RIS Beta na Klarstein'ie

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **78**
- SRM **39.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **19.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (27.7%)	79 %	22
Grain	Jęczmień palony	0.21 kg (2.9%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.52 kg (7.2%)	68 %	400
Grain	Strzegom Karmel 300	0.5 kg (6.9%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	90 min	12 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	500 ml	Fermentis