

# RIS BK

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **102**
- SRM **41.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (58.5%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (31.9%)	79 %	12
Grain	Carafa III	0.3 kg (3.2%)	70 %	1034
Grain	czekoladowy żytni	0.3 kg (3.2%)	70 %	800
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Carafa III (cold brew) przy 78 st. C (10 minut)  
*Feb 8, 2018, 11:49 AM*