

## RIS BRK

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **99**
- SRM **44.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.3 kg (50%)	80 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3.2 kg (30.2%)	80 %	20
Grain	Carafa III	0.4 kg (3.8%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.4 kg (3.8%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.4 kg (3.8%)	74 %	788
Adjunct	Płatki pszeniczne	0.3 kg (2.8%)	85 %	3
Adjunct	Barley, Flaked	0.3 kg (2.8%)	70 %	4
Adjunct	Oats, Flaked	0.3 kg (2.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Warrior	50 g	30 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	200 ml	---
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