

# RIS DG

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **2**
- SRM **68.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **475 liter(s)**
- Trub loss **0 %**
- Size with trub loss **475 liter(s)**
- Boil time **180 min**
- Evaporation rate **4 %/h**
- Boil size **532 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **600 liter(s)**
- Total mash volume **850 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **600 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **182 liter(s)** of **76C** water or to achieve **532 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	140 kg (56%)	81 %	4
Grain	Żytni	20 kg (8%)	85 %	8
Grain	Caraaroma	25 kg (10%)	78 %	400
Grain	Brown Malt (British Chocolate)	25 kg (10%)	70 %	180
Grain	Weyermann - Dehusked Carafa III	10 kg (4%)	70 %	1300
Grain	Strzegom Czekoladowy jasny	30 kg (12%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs