

# RIS FIRST

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **57**
- SRM **64.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg (17.4%)	80 %	700
Grain	Strzegom Pale Ale	3.5 kg (50.7%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.2%)	75 %	20
Grain	Viking malt wędzony torfem	0.5 kg (7.2%)	85 %	4
Grain	Simpsons - Black Malt	0.2 kg (2.9%)	70 %	1700
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.9%)	74 %	788
Grain	Weyermann - Carafa I	0.3 kg (4.3%)	70 %	690
Grain	Żytni	0.5 kg (7.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	50 min	8.7 %
Boil	Magnat	20 g	70 min	13.6 %
Aroma (end of boil)	Styrian Golding	30 g	20 min	2.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Slant	300 ml	---