

# RIS I

- Gravity **36.3 BLG**
- ABV **19.4 %**
- IBU **84**
- SRM **93.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **15 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **30 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (39.2%)	80 %	6
Grain	Weyermann - Monachijski II	1.75 kg (22.9%)	80 %	28
Grain	Weyermann - Pszeniczny jasny	0.5 kg (6.5%)	82 %	5
Grain	Weyermann - Carabelge	0.8 kg (10.5%)	80 %	30
Grain	Weyermann - Jęczmień palony	0.4 kg (5.2%)	75 %	1150
Grain	Fawcett - Chocolate	0.6 kg (7.8%)	75 %	1175
Grain	Płatki jęczmienne błyskawiczne	0.6 kg (7.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PL lunga	60 g	60 min	12.5 %
Boil	PL lunga	40 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	300 ml	Safale
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