

## RIS III

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **67**
- SRM **56.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	5 kg (50%)	80 %	6
Grain	Pilsner Malz Best	2.5 kg (25%)	81 %	3
Grain	Caramunich 2 Best	0.4 kg (4%)	73 %	120
Grain	Special X	0.4 kg (4%)	78 %	350
Grain	Chocolate	0.4 kg (4%)	55 %	1000
Grain	Carafa II Best	0.1 kg (1%)	65 %	1100
Grain	Black Barley (Roast Barley)	0.5 kg (5%)	55 %	985
Grain	Oats, Flaked	0.5 kg (5%)	80 %	2
Sugar	Brown Sugar, Dark	0.2 kg (2%)	100 %	99

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Magnum	10 g	60 min	13 %
Boil	Marynka	35 g	30 min	6 %

Boil	Perle	25 g	30 min	7.3 %
Aroma (end of boil)	Perle	20 g	10 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Slant	500 ml	Wyeast Labs

## Notes

- Polowa Tonka  
Polowa zesty Orange 3  
Sep 21, 2021, 7:34 PM