

## 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  
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