

# RIS-morderca

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **92**
- SRM **93.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50.4%)	79 %	6
Grain	Strzegom Czekoladowy 1200	0.3 kg (5%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985
Grain	Strzegom Monachijski typ II	0.7 kg (11.8%)	79 %	22
Grain	Black Barley (Roast Barley)	0.3 kg (5%)	55 %	985
Grain	Fawcett - Dark Crystal	0.3 kg (5%)	71 %	300
Grain	Caramel/Crystal Malt - 10L	0.3 kg (5%)	75 %	20
Grain	Fawcett - Pale Chocolate	0.3 kg (5%)	71 %	600
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.5 kg (8.4%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %

Boil	Fuggles	50 g	60 min	4.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	21 day(s)