

# RIS Morderca

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- Gravity **25.5 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **69 C**, Time **75 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **75 min** at **69C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (29.4%)	85 %	7
Grain	Cara Ruby Castle	2 kg (19.6%)	72 %	49
Grain	Strzegom Karmel 150	1.8 kg (17.6%)	75 %	150
Grain	Briess - Chocolate Malt	0.7 kg (6.9%)	60 %	690
Grain	Briess - Midnight Wheat Malt	0.5 kg (4.9%)	55 %	1084
Grain	Oats, Flaked	0.5 kg (4.9%)	80 %	2
Liquid Extract	ekstrakt słodowy jasny	1.7 kg (16.7%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12 %
Boil	Simcoe	50 g	10 min	11 %
Boil	Mosaic	50 g	10 min	12 %