

## RIS na dwa razy

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **46**
- SRM **56**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **44.5 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **31.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (70.9%)	80 %	7
Grain	Weyermann Specjal W	1.5 kg (11.8%)	68 %	300
Grain	Jęczmień palony	0.4 kg (3.1%)	55 %	985
Grain	Fawcett - Pale Chocolate	1 kg (7.9%)	71 %	600
Grain	Płatki owsiane	0.8 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	Wyeast Labs