

# RIS nr1

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **67**
- SRM **35.5**
- 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 **150 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.2 liter(s)**
- Total mash volume **44.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **33.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.5 kg (72.3%)	80 %	4
Grain	Jęczmień palony	0.4 kg (3.4%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (3.4%)	73 %	120
Grain	Special B Malt	0.4 kg (3.4%)	65.2 %	315
Grain	Carafa II	0.25 kg (2.1%)	70 %	812
Grain	cookie	0.5 kg (4.3%)	--- %	---
Sugar	biały	0.7 kg (6%)	--- %	---
Grain	Płatki pszeniczne	0.3 kg (2.6%)	60 %	3
Grain	Płatki owsiane	0.3 kg (2.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	100 min	8 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Perle	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis