

RIS - Russian Imperial Stout

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **117**
- SRM **71.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (53.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.8%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.5 kg (5.4%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (10.8%) | 73 % | 120 |
| Grain | Strzegom Barwiący | 0.3 kg (3.2%) | 68 % | 1300 |
| Sugar | Cukier trzcinowy | 1 kg (10.8%) | --- % | --- |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Summit | 80 g | 70 min | 17 % |
| Boil | Willamette | 50 g | 30 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|--------|
| Safale S-05 | Ale | Slant | 300 ml | Safale |
|-------------|-----|-------|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|-----------|----------|
| Flavor | Płatki bukowe macerowane w buronie | 50 g | Secondary | 7 day(s) |