

# ris serio

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **36**
- SRM **53.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **68C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (81.6%)	79 %	6
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg (5.1%)	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.1%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (5.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %
Boil	East Kent Goldings	20 g	40 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	płatki drożdżowe	50 g	Secondary	7 day(s)
--------	------------------	------	-----------	----------