

## ris to ris

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **74**
- SRM **15.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **36 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Płatki owsiane	0.7 kg (10.9%)	85 %	3
Liquid Extract	Bruntal Pale Ale	1.7 kg (26.6%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	330 ml	Fermentum Mobile