

# RIS US-05 11.12.2024r

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **55**
- SRM **39.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **35.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **35.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Pale Ale	2 kg (22.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (22.7%)	79 %	22
Grain	Wiedeński	1.5 kg (17%)	79 %	10
Grain	Viking Wędzony bukiem	1 kg (11.4%)	82 %	10
Grain	Pszeniczny	0.5 kg (5.7%)	85 %	4
Grain	Crystal 400	0.5 kg (5.7%)	68 %	400
Grain	Karmelowy Czerwony	0.5 kg (5.7%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Premiant	30 g	60 min	8.6 %

Aroma (end of boil)	Barbe Rouge	50 g	15 min	8.9 %
Aroma (end of boil)	Tomyski	50 g	10 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min