

# RIS v1

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **78**
- SRM **61.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Weyermann Caramunich 3	1 kg (13.3%)	76 %	150
Grain	cookie	0.75 kg (10%)	72 %	50
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.7%)	1 %	1200
Grain	Jęczmień palony	0.25 kg (3.3%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Boil	East Kent Goldings	30 g	20 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %
Boil	Fuggles	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki kasztanowe	100 g	Secondary	30 day(s)