

## RIS v2

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **57**
- SRM **34.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **34.1 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Pszeniczny	2 kg (18.2%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Grain	Weyermann Cararye	1 kg (9.1%)	80 %	180
Grain	Simpsons - Crystal Extra Dark	0.5 kg (4.5%)	74 %	450
Grain	Weyermann - Chocolate Rye	0.5 kg (4.5%)	20 %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Dry Hop	Warrior	40 g	30 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	400 ml	Fermentum Mobile