

## RIS v2

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **89**
- SRM **50.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **63 C**, Time **75 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **63C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (39%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16
Grain	Jęczmień palony	0.25 kg (3%)	55 %	1300
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.2%)	70 %	1300
Grain	Cara Ruby Castle	0.3 kg (3.7%)	72 %	49
Grain	Weyermann - Dehusked Carafa I	0.2 kg (2.4%)	70 %	690
Grain	Strzegom pszenica prażona	0.1 kg (1.2%)	70 %	1000
Grain	Biscuit Malt	0.15 kg (1.8%)	79 %	45
Grain	Kawowy	0.2 kg (2.4%)	80 %	250
Grain	Strzegom Pilzneński	1.5 kg (18.3%)	80 %	4
Grain	Carabelge	0.1 kg (1.2%)	80 %	30
Grain	Abbey Castle	0.1 kg (1.2%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.4%)	73 %	120
Grain	Oats, Flaked	0.8 kg (9.8%)	80 %	2

### Hops

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Marynka	75 g	60 min	8.8 %
Boil	Simcoe	25 g	60 min	12.9 %

## **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lalbrew nottingham	Ale	Slant	200 ml	---