

# RIS wg Jacek Michna

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **118**
- SRM **49.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (42.7%)	80 %	5
Grain	Monachijski	2.63 kg (29.9%)	80 %	16
Grain	Jęczmień palony	0.45 kg (5.1%)	55 %	985
Grain	Caraaroma	0.38 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.38 kg (4.3%)	73 %	120
Grain	Płatki pszeniczne	0.3 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.4%)	85 %	3
Grain	Jęczmień niesłodowany	0.3 kg (3.4%)	75 %	2
Grain	Carafa	0.3 kg (3.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	90 min	13.6 %
Boil	Magnat	20 g	40 min	13.6 %
Boil	Simcoe	45 g	40 min	12.1 %
Boil	Simcoe	35 g	10 min	12.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis