

# RIS z resztek

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **83**
- SRM **47.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye, Flaked	0.25 kg (2.9%)	78.3 %	4
Grain	Viking Pale Ale malt	1.1 kg (12.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (11.4%)	79 %	16
Grain	Aroma CastleMalting	1 kg (11.4%)	78 %	150
Grain	Żytni	1 kg (11.4%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.7%)	75 %	300
Grain	Płatki owsiane	0.4 kg (4.6%)	85 %	3
Grain	Strzegom Pszeniczny	3 kg (34.3%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	25 g	60 min	10.7 %
Boil	Saaz (Czech Republic)	35 g	15 min	4 %
Boil	Marynka	60 g	60 min	8.8 %

Boil	Marynka	40 g	15 min	8.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
U-04	Ale	Slant	0.6 ml	Fermentis