

# RIS19

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **81**
- SRM **60.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **75C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type   | Name                        | Amount         | Yield  | EBC  |
|--|-----------------------------|----------------|--------|------|
| Grain  | Strzegom Pale Ale           | 5 kg (56.5%)   | 79 %   | 6    |
| Grain  | Słód Wędzony Steinbach      | 1 kg (11.3%)   | 80 %   | 5    |
| Grain  | Special B Malt              | 1 kg (11.3%)   | 65.2 % | 315  |
| Słód Special B 0,5 kg Castlemalting  |                             |                |        |      |
| Grain  | Pszenica niesłodowana       | 0.5 kg (5.6%)  | 75 %   | 3    |
| Kleikowanie:<br>Temperatury kleikowania poszczególnych zbóż:<br>jęczmień - 60-65°C<br>pszenica - 58-64 °C<br>żyto - 57-70 °C<br>owies - 53-59 °C<br>kukurydza - 62-74 °C<br>ryż - 68-78 °C<br><br>Proporcja 1:5 dla wody.<br><br>Czas kleikowania 20-30min |                             |                |        |      |
| Grain  | Płatki owsiane              | 0.25 kg (2.8%) | 85 %   | 3    |
| Grain  | Strzegom Czekoladowy jasny  | 0.2 kg (2.3%)  | 68 %   | 400  |
| Grain  | Strzegom Czekoladowy ciemny | 0.4 kg (4.5%)  | 68 %   | 1200 |

|       |                          |               |      |     |
|-------|--------------------------|---------------|------|-----|
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.6%) | 71 % | 600 |
|-------|--------------------------|---------------|------|-----|

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 100 g  | 60 min | 8.8 %      |
| Aroma (end of boil) | Oktawia | 30 g   | 15 min | 7.1 %      |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | Śliwki suszone | 200 g  | Boil      | 30 min    |
| Flavor | Płatki Bourbon | 50 g   | Secondary | 20 day(s) |