

## RISS 3.0

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **37**
- SRM **60.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44%)	80 %	6
Grain	Pszeniczny	0.5 kg (11%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11%)	79 %	22
Grain	monachijski karmelowy II Bestmaltz	0.4 kg (8.8%)	78 %	120
Grain	Weyermann - Carawheat	0.2 kg (4.4%)	77 %	120
Grain	Fawcett - Pale Chocolate	0.3 kg (6.6%)	71 %	600
Grain	Fawcett - Brown	0.25 kg (5.5%)	72 %	180
Grain	Płatki owsiane	0.2 kg (4.4%)	85 %	3
Grain	Jęczmień palony weyermann	0.07 kg (1.5%)	55 %	1200
Grain	jęczmień palony simpsons	0.13 kg (2.9%)	77 %	1800

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Lublin (Lubelski)	35 g	60 min	3.7 %
Boil	Sybilla	15 g	60 min	4.5 %
Boil	East Kent Goldings	10 g	60 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	10 g	Boil	15 min
Flavor	płatki debowe Vanilla	20 g	Secondary	20 day(s)