

Russian Imperial Stout (RIS)

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **32**
- SRM **41.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (82.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.25 kg (5.2%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (5.2%) | 68 % | 601 |
| Grain | Viking Wheat Malt | 0.25 kg (5.2%) | 83 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (2.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 30 g | 59 min | 7 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |