

# Taki mały RIS

- Gravity **23.6 BLG**
- ABV ---
- IBU **68**
- SRM **38**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **4.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.3 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **4.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (57.7%)	80 %	5
Grain	Strzegom Wiedeński	0.8 kg (38.5%)	79 %	10
Grain	Jęczmień palony	0.08 kg (3.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11 %
Boil	Perle	15 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

## Notes

- Gotujemy 4,8l brzeczki o minimum 20Blg. Jeśli wydajność wyższa, to dobrze. Jeśli przed gotowaniem poniżej 20Blg, to trzeba dodać LME.  
*Jan 26, 2017, 1:21 AM*