

# Tarry RIS

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **59**
- SRM **54.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **39.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Château Pale Ale Malt	5 kg (42.7%)	--- %	8
Grain	Château Munich	3.5 kg (29.9%)	--- %	25
Grain	Roasted Barley	0.6 kg (5.1%)	--- %	1150
Grain	Château Cara Gold	0.5 kg (4.3%)	--- %	120
Grain	Château Café	0.5 kg (4.3%)	--- %	250
Grain	Château Chocolat	0.4 kg (3.4%)	--- %	900
Grain	Wheat, Torrified	0.4 kg (3.4%)	79 %	4
Grain	Barley, Flaked	0.4 kg (3.4%)	70 %	4
Grain	Oats, Flaked	0.4 kg (3.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	160 min	3.6 %
Boil	Styrian Golding	60 g	160 min	3.5 %
Boil	Mosaic	40 g	50 min	10.6 %
Aroma (end of boil)	Mosaic	30 g	10 min	10.6 %
Aroma (end of boil)	Cascade	40 g	10 min	5.6 %
Dry Hop	Mosaic	20 g	7 day(s)	10.8 %

Dry Hop	Cascade	35 g	7 day(s)	5.6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Windsor	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	yeast nutrient	3 g	Boil	10 min

### Notes

- Based on the original recipe: [https://www.wiki.piwo.org/Russian\\_Imperial\\_Stout,\\_Jacek\\_Michna\\_\(szop007\)](https://www.wiki.piwo.org/Russian_Imperial_Stout,_Jacek_Michna_(szop007))  
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