

## v.2 RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **97**
- SRM **45.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (57.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1.7 kg (31.8%)	79 %	22
Grain	Weyermann - Carafa III	0.15 kg (2.8%)	70 %	1024
Carafa Special III				
Grain	Żytni	0.15 kg (2.8%)	85 %	650
czekoladowy żytni				
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.8%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	40 g	60 min	15.5 %
Boil	Admiral	10 g	30 min	15.5 %