

# Wytrawny RIS

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **101**
- SRM **67**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **41.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC  |
|-------|--------------------|----------------|-------|------|
| Grain | Pilzneński         | 7 kg (63.1%)   | 81 %  | 4    |
| Grain | Monachijski        | 0.8 kg (7.2%)  | 80 %  | 16   |
| Grain | Jęczmień palony    | 0.9 kg (8.1%)  | 55 %  | 985  |
| Grain | Żytni              | 1.5 kg (13.5%) | 80 %  | 8    |
| Grain | Carafa III Special | 0.9 kg (8.1%)  | 70 %  | 1034 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 83 g   | 60 min | 12 %       |
| Boil    | Oktawia | 65 g   | 60 min | 7.1 %      |