

# RIS

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **79**
- SRM **55.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	7 kg (57.4%)	80.5 %	6
Grain	Jęczmień palony	0.5 kg (4.1%)	55 %	985
Grain	Płatki owsiane	1 kg (8.2%)	60 %	3
Grain	Weyermann - Caraaroma	0.5 kg (4.1%)	78 %	400
Grain	Bestmalz - wędzony bukiem	1 kg (8.2%)	77 %	4
Grain	weyermann - pszeniczny czekoladowy ciemny	0.5 kg (4.1%)	65 %	1200
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.9%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Marynka	40 g	30 min	10 %
Boil	Marynka	40 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Slant	300 ml	---