

# RIS Bałtycki

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **66**
- SRM **73.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC  |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pilzneński                  | 6 kg (75%)   | 81 %  | 4    |
| Grain | Cara Gold Castlemalting     | 0.8 kg (10%) | 78 %  | 120  |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (5%)  | 74 %  | 1000 |
| Grain | Weyermann - Chocolate Rye   | 0.4 kg (5%)  | 20 %  | 650  |
| Grain | Black Barley (Roast Barley) | 0.4 kg (5%)  | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 70 min | 12 %       |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Slant | 350 ml | White Labs |