

## RISS 3.0

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **37**
- SRM **60.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt               | 2 kg (44%)     | 80 %  | 6    |
| Grain | Pszeniczny                         | 0.5 kg (11%)   | 85 %  | 4    |
| Grain | Strzegom Monachijski typ II        | 0.5 kg (11%)   | 79 %  | 22   |
| Grain | monachijski karmelowy II Bestmaltz | 0.4 kg (8.8%)  | 78 %  | 120  |
| Grain | Weyermann - Carawheat              | 0.2 kg (4.4%)  | 77 %  | 120  |
| Grain | Fawcett - Pale Chocolate           | 0.3 kg (6.6%)  | 71 %  | 600  |
| Grain | Fawcett - Brown                    | 0.25 kg (5.5%) | 72 %  | 180  |
| Grain | Płatki owsiane                     | 0.2 kg (4.4%)  | 85 %  | 3    |
| Grain | Jęczmień palony weyermann          | 0.07 kg (1.5%) | 55 %  | 1200 |
| Grain | jęczmień palony simpsons           | 0.13 kg (2.9%) | 77 %  | 1800 |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |                    |      |        |       |
|------|--------------------|------|--------|-------|
| Boil | Lublin (Lubelski)  | 35 g | 60 min | 3.7 % |
| Boil | Sybilla            | 15 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 60 min | 4.1 % |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name                     | Amount | Use for   | Time      |
|--------|--------------------------|--------|-----------|-----------|
| Fining | whirflock                | 10 g   | Boil      | 15 min    |
| Flavor | płatki debowe<br>Vanilla | 20 g   | Secondary | 20 day(s) |