

## #36 RIS

- Gravity **28.9 BLG**
- ABV ---
- IBU **56**
- SRM **76.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **36.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (41.3%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (24.8%)	79 %	16
Grain	Palone ziarno jęczmienia Roasted Barley Strzegom	0.6 kg (5%)	70 %	1000
Grain	Słód Caramunich® typ II Weyermann®	0.5 kg (4.1%)	73 %	120
Grain	Weyermann - Carafa I	0.5 kg (4.1%)	70 %	690
Grain	Caraaroma	0.5 kg (4.1%)	78 %	400
Grain	Płatki pszeniczne	0.5 kg (4.1%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (4.1%)	85 %	4
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	500 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Spice	Macerowane laski wanilii 3szt.	30 g	Secondary	10 day(s)
Flavor	Macerowane płatki z beczki po Bourbonie	50 g	Secondary	10 day(s)