

## #B023 RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **21**
- SRM **74.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.5%)	80 %	5
Grain	Czekoladowy	0.5 kg (5.7%)	60 %	900
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985
Grain	Barwiący	0.25 kg (2.9%)	55 %	985
Sugar	Brown Sugar, Dark	0.5 kg (5.7%)	100 %	99
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (19.5%)	80 %	700
Sugar	Glukoza	0.5 kg (5.7%)	100 %	---

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1000 ml	HOME