

# BARLEY RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **100**
- SRM **38.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.15 kg (17.2%)	79 %	12
Grain	Carafa III	0.2 kg (3%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.2 kg (3%)	68 %	1200
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	weyermann munich barke	0.35 kg (5.2%)	78 %	22
Grain	płatki jęczmienne	0.3 kg (4.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis