

## de RIS 2017

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **39.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **20.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **72 C**, Time **1 min**
- Temp **65 C**, Time **100 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

### Fermentables

| Type  | Name                                | Amount          | Yield | EBC |
|-------|-------------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński                 | 4.8 kg (65.8%)  | 80 %  | 4   |
| Grain | Briess - Carapils Malt              | 0.5 kg (6.8%)   | 74 %  | 3   |
| Grain | Strzegom Karmel<br>150              | 0.75 kg (10.3%) | 75 %  | 150 |
| Grain | Jęczmień palony                     | 0.4 kg (5.5%)   | 55 %  | 985 |
| Grain | Strzegom<br>Czekoladowy jasny       | 0.4 kg (5.5%)   | 68 %  | 400 |
| Grain | Słód Caramunich<br>Typ II Weyermann | 0.25 kg (3.4%)  | 73 %  | 120 |
| Sugar | cukier                              | 0.2 kg (2.7%)   | 100 % | 2   |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Chinook                  | 50 g   | 90 min | 13 %       |
| Boil    | Saaz (Czech<br>Republic) | 25 g   | 30 min | 4.5 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 100 ml | fermentis  |