

# Old School RIS

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **133**
- SRM **68.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (65%)	81 %	4
Grain	Caraaroma	0.6 kg (10%)	78 %	400
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.3 kg (5%)	20 %	650
Grain	Chocolate Malt (UK) casle	0.3 kg (5%)	73 %	900
Sugar	Cane (Beet) Sugar	0.6 kg (10%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	70 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danny's Favourite	Ale	Slant	250 ml	Wyeast