

## RIS#1

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **44**
- SRM **52.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (53%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (22.7%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.8%)	73 %	120
Grain	Płatki pszeniczne	0.25 kg (3.8%)	85 %	3
Grain	Płatki owsiane	0.25 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	20 ml	Fermentum Mobile