

# RIS #1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **72**
- SRM **57.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (24.5%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	5.5 kg (53.9%)	80 %	20
Grain	Oats, Flaked	1 kg (9.8%)	80 %	2
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.9%)	68 %	1202
Grain	Strzegom Barwiący	0.2 kg (2%)	68 %	1300
Grain	Carafa III	0.5 kg (4.9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Marynka	30 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	125 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	cynamon	8 g	Secondary	7 day(s)
Spice	kardamon	2 g	Secondary	7 day(s)