

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **140**
- SRM **55.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Viking Munich Malt	0.6 kg (11.3%)	78 %	25
Grain	Jęczmień palony	0.2 kg (3.8%)	78 %	1600
Grain	Weyermann - Carafa I	0.2 kg (3.8%)	70 %	690
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Grain	Special B Castle	0.6 kg (11.3%)	70 %	350
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	90 min	16.8 %
Boil	Columbus/Tomahawk/Zeus	20 g	75 min	16.8 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Fermentacja burzliwa miesiąc. Cicha miesiąc z płatkami dębowymi.

Start fermentacji - 16C.  
*Sep 14, 2019, 10:04 PM*