

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **93**
- SRM **58.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (5.6%)	80 %	12
Grain	Viking Pilsner malt	6 kg (67.4%)	82 %	4
Grain	Płatki żytnie	0.7 kg (7.9%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (5.6%)	80 %	20
Grain	Abbey Malt Weyermann	0.2 kg (2.2%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.6%)	68 %	1200
Grain	Jęczmień prażony	0.5 kg (5.6%)	55 %	1000
na 40min				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.5 %
Boil	Magnum	30 g	55 min	13.5 %
Boil	Lomik	25 g	45 min	6.2 %
Boil	Cascade PL	30 g	45 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	laska cynamonu	30 g	Secondary	14 day(s)
Spice	laska wanilli	30 g	Secondary	14 day(s)
Flavor	laktoza	300 g	Boil	15 min