

## RIS#2

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- Gravity **23.1 BLG**
- ABV ---
- IBU **86**
- SRM **54.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **1.6 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Pale Ale                   | 6 kg (50%)    | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I | 2 kg (16.7%)  | 79 %  | 16   |
| Grain | Weyermann pszeniczny jasny | 1 kg (8.3%)   | 80 %  | 6    |
| Grain | Strzegom Karmel 300        | 0.8 kg (6.7%) | 70 %  | 299  |
| Grain | Jęczmień palony            | 0.5 kg (4.2%) | 55 %  | 1000 |
| Grain | Carafa II                  | 0.5 kg (4.2%) | 70 %  | 812  |
| Grain | Czekoladowy                | 0.4 kg (3.3%) | 60 %  | 1100 |
| Grain | Płatki owsiane             | 0.8 kg (6.7%) | 85 %  | 3    |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 80 g   | 90 min | 13.6 %     |
| Boil    | Lublin (Lubelski) | 60 g   | 30 min | 5.4 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale         | Dry         | 23 g          | Safale            |