

# RIS 2020

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- Gravity **31 BLG**
- ABV ---
- IBU **64**
- SRM **62.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **43.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	10 kg (69%)	85 %	4
Grain	Słód owsiany viking Malt	2 kg (13.8%)	61 %	5
Grain	Fawcett - Chocolate	0.5 kg (3.4%)	71 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.4%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (3.4%)	55 %	985
Grain	Special B Malt	0.5 kg (3.4%)	65.2 %	315
Grain	Biscuit Malt	0.5 kg (3.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	90 min	9 %
Boil	Marynka	100 g	90 min	8 %