

# RIS

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **80**
- SRM **65.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **105 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **105 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (80%)	80 %	5
Grain	Caramunich® typ I	0.56 kg (6.7%)	73 %	80
Grain	Carafa II	0.56 kg (6.7%)	1 %	812
Grain	Jęczmień palony	0.56 kg (6.7%)	1 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	60 min	11 %
Boil	Simcoe	28 g	30 min	13.2 %
Boil	Simcoe	28 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis