

## RIS 26

- Gravity **25.7 BLG**
- ABV ---
- IBU **108**
- SRM **67.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (58.3%)	80.5 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.4%)	79 %	22
Grain	Caramel/Crystal Malt - 80L	0.3 kg (5.8%)	74 %	158
Grain	Caraaroma	0.2 kg (3.9%)	74 %	400
Grain	Fawcett - Brown	0.3 kg (5.8%)	72 %	180
Grain	Carafa	0.2 kg (3.9%)	70 %	664
Grain	Weyermann - Dehusked Carafa III	0.05 kg (1%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	70 min	17 %
Boil	Target	25 g	70 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	Safale
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