

# RIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **66**
- SRM **48.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (41.7%)	80 %	7
Grain	Monachijski	3.5 kg (29.2%)	80 %	16
Grain	Jęczmień palony	0.5 kg (4.2%)	55 %	985
Grain	Caraaroma	0.5 kg (4.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.2%)	73 %	120
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (4.2%)	80 %	4
Grain	Weyermann - Carafa I	0.5 kg (4.2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	90 min	10 %
Boil	Aurora	50 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	45 ml	Safale