

# RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **35**
- SRM **53.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (19.4%)	79 %	22
Grain	Płatki owsiane	0.8 kg (7.8%)	85 %	3
Grain	Carafa III	0.5 kg (4.9%)	70 %	1034
Grain	żytni czekoladowy	0.5 kg (4.9%)	70 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.9%)	73 %	1001
Grain	wędzony torfem	1 kg (9.7%)	75 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbegarden	Ale	Slant	200 ml	kveik