

# RiS

- Gravity **27 BLG**
- ABV ---
- IBU **56**
- SRM **46.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **82.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (43.9%)	79 %	6
Grain	Strzegom Monachijski typ I	4 kg (35.1%)	79 %	16
Grain	Strzegom Karmel 600	0.3 kg (2.6%)	68 %	601
Grain	Strzegom Pszeniczny	0.5 kg (4.4%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.2%)	68 %	400
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	1001
Grain	Biscuit brewferm	0.25 kg (2.2%)	79 %	50
Grain	Oats, Flaked	0.2 kg (1.8%)	80 %	2
Grain	Strzegom Karmel 30	0.7 kg (6.1%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	90 min	7 %
Boil	East Kent Goldings	30 g	15 min	5.21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17.25 g	Safale

Safale S-04	Ale	Slant	400 ml	Safale
-------------	-----	-------	--------	--------