

# ris

---

- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **65.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (27.3%)	79 %	22
Grain	Castle Cara Ruby	0.25 kg (4.5%)	78 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (9.1%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aurora	40 g	60 min	8.5 %
Boil	Hersbrucker	10 g	5 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- starter drożdżowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Nov 4, 2022, 3:39 PM