

# Ris

- Gravity **24.4 BLG**
- ABV ---
- IBU **65**
- SRM **43.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (64.9%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (23.2%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.4 kg (3.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (2.8%)	55 %	985
Grain	Płatki owsiane	0.5 kg (4.6%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.075 kg (0.7%)	68 %	1202
Grain	Strzegom Barwiący	0.01 kg (0.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	90 min	10 %
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Slant	100 ml	---