

# RIS

- Gravity **25.3 BLG**
- ABV ---
- IBU **87**
- SRM **65.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **9.7 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (43.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (21.7%)	79 %	16
Grain	Weyermann - Carafa II Special	0.6 kg (6.5%)	65 %	1150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.4 kg (4.3%)	68 %	400
Grain	Pszeniczny	0.5 kg (5.4%)	85 %	4
Grain	Płatki owsiane	0.6 kg (6.5%)	85 %	3
Grain	Abbey Malt Weyermann	0.4 kg (4.3%)	75 %	45
Grain	Aromatic Malt	0.3 kg (3.3%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	14 g	60 min	18 %
Boil	lunga	30 g	60 min	11.6 %

Boil	lunga	50 g	30 min	11.6 %
Boil	Eureka!	26 g	0 min	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whipfloc	2.5 g	Boil	10 min