

# RIS

- Gravity **24.6 BLG**
- ABV ---
- IBU **59**
- SRM **41**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (63.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.7%)	79 %	16
Grain	Biscuit Malt	0.26 kg (3.3%)	79 %	45
Grain	Caraaroma	0.145 kg (1.8%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.09 kg (1.1%)	68 %	400
Grain	Carafa II	0.05 kg (0.6%)	70 %	812
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Castle Cafe	0.25 kg (3.2%)	75.5 %	480
Grain	Strzegom Karmel 600	0.25 kg (3.2%)	68 %	601
Grain	Płatki owsiane	0.6 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	80 min	11.6 %
Boil	lunga	5 g	50 min	11.6 %
Boil	Sybilla	15 g	50 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe francuskie mocnop opiekane, macerowane w sherry	35 g	Secondary	14 day(s)