

# RIS Bałtycki

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **66**
- SRM **73.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	81 %	4
Grain	Cara Gold Castlemalting	0.8 kg (10%)	78 %	120
Grain	Weyermann - Chocolate Wheat	0.4 kg (5%)	74 %	1000
Grain	Weyermann - Chocolate Rye	0.4 kg (5%)	20 %	650
Grain	Black Barley (Roast Barley)	0.4 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	70 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	350 ml	White Labs