

## RIS III

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **37**
- SRM **68.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **42 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (29.2%)	80 %	4
Grain	Pszeniczny	1.5 kg (12.5%)	85 %	4
Grain	Strzegom Monachijski typ I	3.5 kg (29.2%)	79 %	16
Grain	Special B Malt	0.7 kg (5.8%)	65.2 %	315
Grain	Castle Chocolate Malt	0.9 kg (7.5%)	60 %	900
Grain	Castle Cafe Malt	0.4 kg (3.3%)	75.5 %	500
Grain	Żytni	1 kg (8.3%)	85 %	8
Grain	Pszeniczny Czekoladowy	0.3 kg (2.5%)	73 %	1200
Grain	Strzegom Barwiący	0.2 kg (1.7%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	12.8 %
Boil	Hallertau Blanc DE	50 g	30 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis