

# RIS PRÓBA 1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **36**
- SRM **45.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **8 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	5 kg (38.8%)	80 %	6.25
Grain	Strzegom Monachijski typ I	5 kg (38.8%)	79 %	16
Grain	Strzegom Karmel 600	0.3 kg (2.3%)	68 %	601
Grain	Płatki owsiane	0.4 kg (3.1%)	85 %	0
Grain	Płatki jęczmienne	0.4 kg (3.1%)	85 %	0
Grain	Płatki orkiszowe	0.5 kg (3.9%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg (3.9%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (3.9%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	8.8 %
Boil	Marynka	30 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	44 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Rum	100 g	Secondary	14 day(s)