

# RIS resztkowy

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **65**
- SRM **83.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	1 kg (15.1%)	80 %	5
Grain	Monachijski	3.6 kg (54.3%)	80 %	16
Grain	Oats, Flaked	0.33 kg (5%)	65 %	2
Grain	Strzegom Czekoladowy ciemny	1.027 kg (15.5%)	68 %	1200
Grain	Żyto palone	0.07 kg (1.1%)	55 %	985
Grain	Strzegom Karmel 600	0.3 kg (4.5%)	68 %	601
Grain	Żytni	0.3 kg (4.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	10 %