

# RIS sris

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **46**
- SRM **78.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.9%)	70 %	5
Grain	Monachijski	3 kg (26.4%)	70 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.4%)	73 %	1001
Grain	Grodziski pszeniczny wędzony dębem	0.63 kg (5.5%)	80 %	3
Grain	Carabelge	0.15 kg (1.3%)	80 %	30
Grain	Strzegom Czekoladowy 1200	1.25 kg (11%)	68 %	1202
Grain	Karmelowy Jasny 30EBC	0.85 kg (7.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	40 g	90 min	3 %
Aroma (end of boil)	Hersbrucker	20 g	10 min	3 %
Boil	Warrior	30 g	90 min	15.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	200 ml	Safale
Safale S-04	Ale	Dry	5 g	Safale