

# RIS19

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **81**
- SRM **60.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **75C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (56.5%)	79 %	6
Grain	Słód Wędzony Steinbach	1 kg (11.3%)	80 %	5
Grain	Special B Malt	1 kg (11.3%)	65.2 %	315
Słód Special B 0,5 kg Castlemalting				
Grain	Pszenica niesłodowana	0.5 kg (5.6%)	75 %	3
Kleikowanie: Temperatury kleikowania poszczególnych zbóż: jęczmień - 60-65°C pszenica - 58-64 °C żyto - 57-70 °C owies - 53-59 °C kukurydza - 62-74 °C ryż - 68-78 °C  Proporcja 1:5 dla wody.  Czas kleikowania 20-30min				
Grain	Płatki owsiane	0.25 kg (2.8%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.5%)	68 %	1200

Grain	Fawcett - Pale Chocolate	0.5 kg (5.6%)	71 %	600
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.8 %
Aroma (end of boil)	Oktawia	30 g	15 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki suszone	200 g	Boil	30 min
Flavor	Płatki Bourbon	50 g	Secondary	20 day(s)