

Rye RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **49.8**
- 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 **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (45.9%)	80 %	8
Grain	Rye Malt	2 kg (18.3%)	63 %	10
Grain	Strzegom Czekoladowy jasny	1 kg (9.2%)	68 %	400
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (4.6%)	80 %	3
Grain	Żyto palone	0.4 kg (3.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.8%)	73 %	1001
Liquid Extract	Bruntal ekstrakt słodowy pilzeński	1.7 kg (15.6%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	60 g	90 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis