

# Taki mały RIS 8l

- Gravity **26.6 BLG**
- ABV ---
- IBU **61**
- SRM **38.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **6 %/h**
- Boil size **8.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **8.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (62.8%)	80 %	5
Grain	Strzegom Wiedeński	1.4 kg (33.8%)	79 %	10
Grain	Jęczmień palony	0.14 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17.5 g	60 min	11 %
Boil	Perle	26.25 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	87.5 ml	Safale