

#10 RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **70**
- SRM **49.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (42.7%) | 80 % | 5 |
| Grain | Monachijski | 1.75 kg (29.9%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.25 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.3%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.3 kg (5.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (5.1%) | 85 % | 3 |
| Grain | Carafa | 0.2 kg (3.4%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale | Slant | 80 ml | --- |