

## #10 RIS

- Gravity **27.7 BLG**
- ABV ---
- IBU **78**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **34.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.7 kg (6.1%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.2 kg (1.8%)	68 %	400
Grain	Biscuit Malt	0.5 kg (4.4%)	79 %	45
Grain	Carahell	0.2 kg (1.8%)	77 %	26
Grain	Weyermann pszeniczny jasny	1 kg (8.8%)	80 %	6
Grain	Weyermann - Pale Ale Malt	5 kg (43.9%)	85 %	7
Grain	Monachijski	3 kg (26.3%)	80 %	16
Grain	Jęczmień palony	0.5 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.3 kg (2.6%)	68 %	1202

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	70 min	10.5 %
Boil	junga	10 g	30 min	10.8 %
Boil	junga	70 g	60 min	10.8 %