

## #19 RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **40**
- SRM **48.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (24%)	79 %	22
Grain	Cara Gold Castlemalting	0.5 kg (4.8%)	78 %	120
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.9%)	68 %	1200
Grain	Carafa II	0.3 kg (2.9%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.9%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale