

#27 RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **63**
- SRM **58.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **66.6 C**, Time **90 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **90 min** at **66.6C**
- Sparge using **-2.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (38%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 3 kg (38%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.3%) | 76 % | 150 |
| Grain | Carafa II | 0.5 kg (6.3%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.4 kg (5.1%) | 55 % | 985 |
| Grain | Płatki owsiane opiekane | 0.25 kg (3.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne opiekane | 0.25 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 300 ml | whitelabs |