

## #5 RIS JJ

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **60**
- SRM **41.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.7 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (72.7%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (12.1%)	81 %	6
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Jęczmień palony	0.5 kg (6.1%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (3%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.4 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Slant	150 ml	---

### Notes

- Fermentacja burzliwa 3,5 tygodnia  
Cicha 4 tygodnie

Odfementowanie do 8blg  
Butelkowanie 50g cukru 13.5l  
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