

# Atomowy RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **60**
- SRM **39.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (30.3%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.1%)	68 %	400
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Płatki owsiane	0.5 kg (5.1%)	85 %	3
Grain	Strzegom Pale Ale	5 kg (50.5%)	79 %	6
Grain	Strzegom Czekoladowy 400	0.2 kg (2%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Boil	Simcoe	15 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Ale Y514	Ale	Slant	1000 ml	Mauribrew
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