

# CESarski RIS

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **48**
- SRM **33.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25.6%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (2.6%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0 g	60 min	10 %
Boil	lunga	50 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	20 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane whisky	20 g	Secondary	21 day(s)
Flavor	Kawa ziarno	100 g	Secondary	14 day(s)