

## Kolejny RIS

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- Gravity **27 BLG**
- ABV ---
- IBU **81**
- SRM **71.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-4.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (28.1%)	80 %	5
Grain	Monachijski	3 kg (18.8%)	80 %	16
Grain	Żytni	3 kg (18.8%)	85 %	8
Grain	Płatki owsiane	1.5 kg (9.4%)	65 %	3
Grain	Caramunich® typ I	1.5 kg (9.4%)	73 %	80
Grain	Special B Malt	0.5 kg (3.1%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa I	0.85 kg (5.3%)	70 %	690
Grain	Weyermann - Dehusked Carafa III	0.7 kg (4.4%)	70 %	1024
Grain	Weyermann - Dehusked Carafa II	0.45 kg (2.8%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	16 g	60 min	11 %
Boil	Marynka	100 g	50 min	12 %