

# N°1 RIS

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **88**
- SRM **36.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.83 kg (20.5%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.21 kg (5.2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.08 kg (2%)	68 %	400
Grain	Strzegom Karmel 300	0.21 kg (5.2%)	70 %	299
Grain	Płatki owsiane	0.21 kg (5.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33.33 g	60 min	10 %
Boil	Lublin (Lubelski)	41.67 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	9.58 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawka	1 g	Boil	60 min
Spice	kolendra	10 g	Boil	60 min
Spice	anyż	10 g	Boil	60 min