

## RIS#1

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **60**
- SRM **49.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22
Grain	Castle Cara Ruby	0.25 kg (4.5%)	78 %	45
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Wiedeński	0.55 kg (10%)	79 %	8
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Castle Cafe	0.3 kg (5.5%)	75.5 %	250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	15 %
Boil	Tradition	10 g	5 min	5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis