

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **87**
- SRM **48.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.5%)	80 %	5
Grain	Monachijski	2 kg (22.7%)	80 %	16
Grain	Żytni	0.5 kg (5.7%)	85 %	8
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Caraaroma	0.3 kg (3.4%)	78 %	400
Grain	Weyermann Caramunich 3	0.3 kg (3.4%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.3 kg (3.4%)	71 %	600
Grain	Fawcett Chocolate Malt (UK)	0.3 kg (3.4%)	73 %	887
Grain	Simpsons - Coffee Malt	0.3 kg (3.4%)	74 %	296
Adjunct	płatki jęczmienne	0.5 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	9.4 %
Boil	Perle	50 g	60 min	4.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	400 ml	---