

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **140**
- SRM **55.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (56.6%)   | 80 %  | 5    |
| Grain | Viking Munich Malt   | 0.6 kg (11.3%) | 78 %  | 25   |
| Grain | Jęczmień palony      | 0.2 kg (3.8%)  | 78 %  | 1600 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.8%)  | 70 %  | 690  |
| Grain | Biscuit Malt         | 0.2 kg (3.8%)  | 79 %  | 45   |
| Grain | Special B Castle     | 0.6 kg (11.3%) | 70 %  | 350  |
| Grain | Płatki owsiane       | 0.5 kg (9.4%)  | 85 %  | 3    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 90 min | 16.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 75 min | 16.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 16.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- Fermentacja burzliwa miesiąc. Cicha miesiąc z płatkami dębowymi.

Start fermentacji - 16C.  
*Sep 14, 2019, 10:04 PM*