

# RIS

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **80**
- SRM **26.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3
Grain	Pilzneński	1 kg (11.8%)	81 %	4
Grain	Słód Wędzony Steinbach	3 kg (35.3%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (35.3%)	79 %	22
Grain	Czekoladowy	0.5 kg (5.9%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %
Boil	lunga	20 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Slant	100 ml	Fermentis