

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **77**
- SRM **40.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (7%)	68 %	400
Grain	Weyermann Caramunich 3	0.2 kg (2.8%)	76 %	150
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	11.5 %
Boil	East Kent Goldings	50 g	20 min	4.5 %
Boil	Fuggles	50 g	5 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	20 g	Secondary	25 day(s)