

# Ris

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **85**
- SRM **63.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.3 kg (64.9%)	80 %	5
Grain	Płatki owsiane	1.2 kg (12.4%)	85 %	3
Grain	Abbey Castle	0.5 kg (5.2%)	80 %	45
Grain	Special B Castle	0.5 kg (5.2%)	70 %	350
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (4.1%)	73 %	1001
Grain	Carafa III	0.4 kg (4.1%)	70 %	1034
Grain	Jęczmień palony	0.4 kg (4.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	200 ml	---