

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU ---
- SRM **60.5**
- 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 **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (54.5%)	79 %	6
Grain	Płatki owsiane	0.4 kg (3.6%)	85 %	3
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.4 kg (3.6%)	70 %	299
Grain	Karmelowy żytni Strzegom	0.5 kg (4.5%)	75 %	150
Grain	Simpsons - Coffee Malt	0.4 kg (3.6%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chmiel Wolf (SLO)	100 g	1 min	13.4 %

Mash	Chmiel Styrian Gold (SLO)	30 g	60 min	3.4 %
Mash	Chmiel Styrian Gold (SLO)	30 g	90 min	3.4 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	180 g	Secondary	10 day(s)