

## RIS #2

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **37**
- SRM **45.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount        | Yield  | EBC  |
|-------|--|---------------|--------|------|
| Grain | Viking Pale Ale malt                   | 5 kg (67.6%)  | 80 %   | 5    |
| Grain | Castle Cafe                            | 0.6 kg (8.1%) | 75.5 % | 480  |
| Grain | Strzegom<br>Czekoladowy jasny          | 0.6 kg (8.1%) | 68 %   | 400  |
| Grain | Weyermann Specjal<br>W                 | 0.6 kg (8.1%) | 68 %   | 300  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.1 kg (1.4%) | 73 %   | 1001 |
| Grain | Viking Pilsner malt                    | 0.5 kg (6.8%) | 82 %   | 4    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 60 min | 6.8 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |