

RIS 2020

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **64**
- SRM **62.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **43.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Casle Malting Whisky Nature | 10 kg (69%) | 85 % | 4 |
| Grain | Słód owsiany viking Malt | 2 kg (13.8%) | 61 % | 5 |
| Grain | Fawcett - Chocolate | 0.5 kg (3.4%) | 71 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3.4%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.5 kg (3.4%) | 55 % | 985 |
| Grain | Special B Malt | 0.5 kg (3.4%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.5 kg (3.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Iunga | 50 g | 90 min | 9 % |
| Boil | Marynka | 100 g | 90 min | 8 % |