

# RIS 2020

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **65**
- SRM **54.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.35 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **51.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **36.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3.1 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 kg (39.1%)	80 %	5
Grain	Strzegom Pilzneński	3.5 kg (22.8%)	80 %	4
Grain	Żytni	1.5 kg (9.8%)	85 %	8
Grain	Monachijski	1.5 kg (9.8%)	80 %	16
Grain	Pszeniczny	1 kg (6.5%)	85 %	4
Grain	Caraaroma	0.8 kg (5.2%)	78 %	400
Grain	Strzegom pszenica prażona	0.45 kg (2.9%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (2%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.3 kg (2%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Slant	450 ml	White Labs
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