

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **58**
- SRM **53.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (42.1%)	80 %	5
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.2%)	73 %	120
Grain	Płatki pszeniczne	0.3 kg (3.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.2%)	85 %	3
Grain	Weyermann - Carafa I	0.5 kg (5.3%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16 g	Safale