

# RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **78**
- SRM **48**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 9.3 kg (82.7%) | 80 %  | 5    |
| Grain | Jęczmień palony           | 0.64 kg (5.7%) | 55 %  | 1110 |
| Grain | Special B Castle          | 0.5 kg (4.4%)  | 70 %  | 350  |
| Grain | Strzegom pszenica prażona | 0.5 kg (4.4%)  | 70 %  | 1000 |
| Grain | Weyermann - Carapils      | 0.3 kg (2.7%)  | 78 %  | 4    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 80 g   | 60 min | 15.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |