

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **67**
- SRM **66.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **44.5 liter(s)**
- Total mash volume **61.6 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **44.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (29.2%)	79 %	6
Grain	Strzegom Pilzneński	7 kg (40.9%)	80 %	4
Grain	Płatki jęczmienne	0.8 kg (4.7%)	85 %	3
Grain	Carmel pale strzegom	1 kg (5.8%)	77 %	8
Grain	Strzegom Karmel 600	1 kg (5.8%)	68 %	601
Grain	Carahell	0.5 kg (2.9%)	10 %	26
Grain	Caraaroma	0.8 kg (4.7%)	78 %	400
Grain	pszeniczny czekoladowy weyerman	1 kg (5.8%)	10 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	500 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	H3PO4	5 g	Mash	90 min