

# RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **94**
- SRM **101.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **48 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

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

## Mash step by step

- Heat up **35.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **-3.9 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (52.8%)	80 %	5
Grain	Oats, Flaked	2 kg (15.1%)	80 %	2
Grain	Abbey Malt Weyermann	0.75 kg (5.7%)	75 %	45
Grain	Crystal 1	0.75 kg (5.7%)	80 %	160
Grain	Brown Malt (British Chocolate)	0.75 kg (5.7%)	70 %	188
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.5%)	73 %	1001
Grain	Jęczmień palony	1 kg (7.5%)	55 %	985

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	200 ml	Wyeast Labs