

# RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **48**
- SRM **42.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **1380 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1383 liter(s)**
- Total mash volume **1844 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **1383 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **458 liter(s)** of **76C** water or to achieve **1380 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	150 kg (31.8%)	81 %	4
Grain	Viking Pale Ale malt	105 kg (22.3%)	80 %	5
Grain	Monachijski	105 kg (22.3%)	80 %	16
Grain	Żytni	26 kg (5.5%)	85 %	8
Grain	Jęczmień palony	15 kg (3.2%)	55 %	985
Grain	Caraaroma	10 kg (2.1%)	78 %	400
Grain	Weyermann Caramunich 3	10 kg (2.1%)	76 %	150
Grain	Fawcett - Pale Chocolate	13 kg (2.8%)	71 %	600
Grain	Płatki owsiane	10 kg (2.1%)	85 %	3
Adjunct	płatki jęczmienne	10 kg (2.1%)	--- %	---
Grain	Fawcett - Pszeniczny Czekoladowy	17 kg (3.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3000 g	60 min	8.4 %
Boil	Lublin (Lubelski)	3000 g	30 min	4 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-04	Ale	Slant	5263.16 ml	---