

## #?? RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **71.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **65 C**, Time **100 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **100 min** at **65C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (68.5%)	80.5 %	6
Grain	Płatki owsiane	0.4 kg (5.5%)	60 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.1%)	75 %	45
Grain	Special B Malt	0.45 kg (6.2%)	65.2 %	315
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.5%)	68 %	400
Grain	carafaa II spec	0.36 kg (4.9%)	55 %	1150
Grain	Strzegom Czekoladowy ciemny	0.24 kg (3.3%)	68 %	1300
Grain	Jęczmień niesłodowany	0.15 kg (2.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Sybilla	40 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile
----------------------	-----	--------	--------	------------------