

# RIS

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **95**
- SRM **55.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt           | 6 kg (52.6%)  | 80 %  | 5   |
| Grain | Monachijski                    | 2 kg (17.5%)  | 80 %  | 16  |
| Grain | Brown Malt (British Chocolate) | 1 kg (8.8%)   | 70 %  | 128 |
| Grain | Strzegom Karmel 300            | 0.5 kg (4.4%) | 70 %  | 299 |
| Grain | Pszeniczny                     | 0.5 kg (4.4%) | 85 %  | 4   |
| Grain | Jęczmień palony                | 0.3 kg (2.6%) | 55 %  | 985 |
| Grain | Carafa II                      | 0.6 kg (5.3%) | 70 %  | 812 |
| Grain | Strzegom Karmel 600            | 0.5 kg (4.4%) | 68 %  | 601 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 75 g   | 60 min | 13 %       |
| Boil    | Chinook | 75 g   | 30 min | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 22 g   | ---        |

## Extras

| Type   | Name                          | Amount | Use for | Time   |
|--------|-------------------------------|--------|---------|--------|
| Flavor | płatki oścane<br>blyskawiczne | 0.4 g  | Mash    | 80 min |