

# 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 blyskawiczne	0.4 g	Mash	80 min