

# RIS

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **96**
- SRM **59.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **7.3 liter(s)**
- Trub loss **12 %**
- Size with trub loss **8.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **10 liter(s)**

## Mash information

- Mash efficiency **41.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	1.9 kg (29%)	82 %	4
Grain	Viking Monach II	1 kg (15.2%)	79 %	20
Grain	Viking Pale Ale malt	0.63 kg (9.6%)	80 %	6
Grain	Płatki żytnie pełnoziarniste	0.4 kg (6.1%)	85 %	4
Grain	Viking Caramel Sweet	0.3 kg (4.6%)	75 %	62
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (4.6%)	82 %	5
Grain	Castlemalting Chateau Biscuit	0.25 kg (3.8%)	77 %	50
Grain	Weyermann Carafa III Specjal	0.2 kg (3%)	70 %	1024
Grain	Castle Cafe	0.2 kg (3%)	75.5 %	480
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3
Grain	Weyermann Jęczmień palony	0.1 kg (1.5%)	65 %	1150
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.8 kg (12.2%)	80 %	30
Grain	Viking Barwiący	0.05 kg (0.8%)	20 %	1400

Sugar	Cukier	0.233 kg (3.6%)	100 %	1
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	45 g	60 min	10 %
Boil	Styrian Cardinal	32 g	30 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	140 ml	White Labs