

## RIS #3

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **64**
- SRM **38.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (36.7%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (29.3%)	81 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (4.4%)	79 %	22
Grain	Monachijski	1 kg (14.7%)	80 %	16
Grain	Fawcett - Pale Chocolate	0.2 kg (2.9%)	71 %	600
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.2%)	74 %	788
Grain	Carafa III	0.15 kg (2.2%)	70 %	1034
Grain	Castle Cafe	0.2 kg (2.9%)	75.5 %	480
Grain	Carafa	0.15 kg (2.2%)	70 %	664
Grain	Caraaroma	0.17 kg (2.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	100 g	60 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1028 London Ale	Ale	Liquid	400 ml	Wyeast Labs
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## Notes

- 3 l wody + 1 kg ekstraktu -> 20 l, 21,5 BLG  
*May 2, 2022, 9:53 AM*