

# RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **114**
- SRM **52.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (47.8%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (9.6%)	80 %	5
Grain	Strzegom Karmel 300	0.6 kg (5.7%)	70 %	299
Grain	Strzegom Monachijski typ I	1 kg (9.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.6%)	79 %	22
Grain	Vienna Malt	1 kg (9.6%)	78 %	8
Grain	Strzegom Czekoladowy ciemny	0.6 kg (5.7%)	68 %	1200
Grain	Strzegom Barwiący	0.25 kg (2.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12 %
Boil	East Kent Goldings	100 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---