

# ris

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **65.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 3 kg (54.5%)   | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (27.3%) | 79 %  | 22   |
| Grain | Castle Cara Ruby            | 0.25 kg (4.5%) | 78 %  | 45   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (9.1%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.25 kg (4.5%) | 55 %  | 985  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Aurora      | 40 g   | 60 min | 8.5 %      |
| Boil    | Hersbrucker | 10 g   | 5 min  | 4.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- starter drożdżowy

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Nov 4, 2022, 3:39 PM