

# RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **58**
- SRM **53.9**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.4%)	80 %	5
Grain	Monachijski	1.75 kg (29.7%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Caraaroma	0.25 kg (4.2%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.2%)	73 %	120
Grain	Płatki pszeniczne	0.2 kg (3.4%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.4%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (3.4%)	60 %	4
Grain	Weyermann - Carafa II	0.25 kg (4.2%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	80 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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

## Notes

- Fermentacja burzliwa: 21 dni w temp. 14-15 °C,  
Fermentacja cicha: 21 dni w temp. 14-15°C.

Rozlew:

Butelkujemy z użyciem 160 g glukozy i łyżki mocnej gęstwy

*May 19, 2024, 12:25 PM*