

# RIS

- Gravity **26.2 BLG**
- ABV ---
- IBU **113**
- SRM **92.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (53.3%)	85 %	7
Grain	Weyermann monachijski typ II	2 kg (26.7%)	78 %	25
Grain	Caraaroma	0.5 kg (6.7%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.7%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (6.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Marynka	70 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale