

# RIS

- Gravity **25.3 BLG**
- ABV ---
- IBU **42**
- SRM **49.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **40.7 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (36.9%)	80 %	4
Grain	Strzegom Monachijski typ I	5 kg (36.9%)	79 %	16
Grain	Strzegom Karmel 300	1 kg (7.4%)	70 %	299
Grain	Oats, Flaked	0.8 kg (5.9%)	80 %	2
Grain	Strzegom Czekoladowy 400	0.25 kg (1.8%)	68 %	400
Grain	Strzegom pszeniczny	1 kg (7.4%)	81 %	6
Grain	Black Barley (Roast Barley)	0.5 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Citra	25 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---