

# RIS BRK

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **99**
- SRM **44.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type    | Name   | Amount         | Yield | EBC  |
|---------|--|----------------|-------|------|
| Grain   | Briess - Pale Ale Malt                       | 5.3 kg (50%)   | 80 %  | 7    |
| Grain   | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3.2 kg (30.2%) | 80 %  | 20   |
| Grain   | Carafa III                                   | 0.4 kg (3.8%)  | 70 %  | 1034 |
| Grain   | Weyermann -<br>Chocolate Rye                 | 0.4 kg (3.8%)  | 20 %  | 493  |
| Grain   | Weyermann -<br>Chocolate Wheat               | 0.4 kg (3.8%)  | 74 %  | 788  |
| Adjunct | Płatki pszeniczne                            | 0.3 kg (2.8%)  | 85 %  | 3    |
| Adjunct | Barley, Flaked                               | 0.3 kg (2.8%)  | 70 %  | 4    |
| Adjunct | Oats, Flaked                                 | 0.3 kg (2.8%)  | 80 %  | 2    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 60 g   | 60 min | 15.5 %     |
| Boil    | Warrior | 50 g   | 30 min | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |     |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 200 ml | --- |
|-------------|-----|-------|--------|-----|