

# RIS do beczki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **55**
- SRM **54**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **47.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **34.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (63.8%)	80 %	5
Grain	Weyermann Specjal W	1.5 kg (10.6%)	68 %	300
Grain	Fawcett - Pale Chocolate	0.5 kg (3.5%)	71 %	600
Grain	Simpsons - Chocolate Malt	0.5 kg (3.5%)	73 %	788
Grain	Carafa III	0.5 kg (3.5%)	70 %	1034
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.1%)	80 %	---
Grain	Płatki owsiane	0.4 kg (2.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

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

a 38	Ale	Liquid	150 ml	imperial yeast
------	-----	--------	--------	----------------