

# RIS Fuckers

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **74**
- SRM **39.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **51.9 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Pilzneński           | 5.5 kg (31.8%) | 81 %  | 4    |
| Grain | Viking Pale Ale malt | 6 kg (34.7%)   | 80 %  | 5    |
| Grain | Pszeniczny           | 1 kg (5.8%)    | 85 %  | 4    |
| Grain | Strzegom Wiedeński   | 1 kg (5.8%)    | 79 %  | 10   |
| Grain | Monachijski          | 2 kg (11.6%)   | 80 %  | 16   |
| Grain | Strzegom Karmel 150  | 0.5 kg (2.9%)  | 75 %  | 150  |
| Grain | Strzegom Karmel 600  | 0.2 kg (1.2%)  | 68 %  | 601  |
| Grain | Carafa II            | 0.5 kg (2.9%)  | 70 %  | 1100 |
| Grain | Czekoladowy          | 0.4 kg (2.3%)  | 60 %  | 1100 |
| Grain | Jęczmień palony      | 0.2 kg (1.2%)  | 55 %  | 985  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 17 %       |
| Boil    | Chinook pl             | 30 g   | 60 min | 10 %       |
| Boil    | cascade pl             | 75 g   | 30 min | 5.5 %      |

|      |                   |       |        |      |
|------|-------------------|-------|--------|------|
| Boil | el dorado         | 50 g  | 30 min | 13 % |
| Boil | Mandarina Bavaria | 100 g | 5 min  | 10 % |