

# RIS Horondiall

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **59**
- SRM **54.2**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.75 kg (42.2%)	80 %	7
Grain	Monachijski	2.63 kg (29.6%)	80 %	16
Grain	Jęczmień palony	0.45 kg (5.1%)	55 %	985
Grain	Caraaroma	0.38 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.38 kg (4.3%)	73 %	120
Grain	Carafa	0.3 kg (3.4%)	70 %	664
Grain	Płatki pszeniczne	0.3 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.4%)	85 %	3
Grain	Simpsons - Coffee Malt	0.4 kg (4.5%)	74 %	296

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Horondiall	Ale	Liquid	100 ml	Omega Yerast