

# RIS PL OK

- Gravity **26 BLG**
- ABV ---
- IBU **83**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.68 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9.8 kg (87.5%)	79 %	6
Grain	Jęczmień palony	0.4 kg (3.6%)	55 %	985
Grain	Strzegom Karmel 600	0.4 kg (3.6%)	68 %	601
Grain	Strzegom pszeniczny	0.4 kg (3.6%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (1.8%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	55 g	80 min	14 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Magnat	35 g	80 min	11.2 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale