

# RIS - Russian Imperial Stout

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **117**
- SRM **71.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	1 kg (10.8%)	73 %	120
Grain	Strzegom Barwiący	0.3 kg (3.2%)	68 %	1300
Sugar	Cukier trzcinowy	1 kg (10.8%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	80 g	70 min	17 %
Boil	Willamette	50 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Slant	300 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki bukowe macerowane w buronie	50 g	Secondary	7 day(s)