

# RiS v1

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **67**
- SRM **77.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (39.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (13.1%)	80 %	22
Grain	Płatki owsiane	1 kg (13.1%)	85 %	3
Grain	Fawcett - Brown	1 kg (13.1%)	72 %	180
Grain	Bestmalz Pszeniczny	0.5 kg (6.5%)	82 %	6
Grain	Fawcett - Pale Chocolate	0.5 kg (6.5%)	71 %	600
Grain	Weyermann - Carafa III special	0.5 kg (6.5%)	65 %	1400
po 30 minucie zacierania				
Grain	Jęczmień palony	0.15 kg (2%)	55 %	1100
wygrzew				

## Hops

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

## Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe po koniaku	50 g	Secondary	60 day(s)
Fining	Whirlfloc	2 g	Boil	15 min