

# RIS z Centrum Piwowarstwa (R1)

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **74**
- SRM **68.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (57.1%)	60 %	5
Grain	Monachijski	0.8 kg (9.5%)	70 %	16
Grain	Strzegom Bursztynowy	0.8 kg (9.5%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.4%)	68 %	400
Grain	Chocolate Malt (UK)	0.4 kg (4.8%)	73 %	887
Grain	Strzegom pszenica prażona	0.2 kg (2.4%)	70 %	1000
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.2 kg (14.3%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	50 g	1 min	6 %
Boil	Columbus/Tomahawk/Zeus	25 g	80 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	15.5 %
Boil	Epic UK	25 g	30 min	4.1 %
Boil	Epic UK	25 g	15 min	4.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	50 g	Secondary	14 day(s)