

# RIS z resztek

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **71**
- SRM **44.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	2 kg (43.2%)	79 %	7
Grain	Płatki pszeniczne	0.325 kg (7%)	85 %	3
Grain	Płatki żytnie	0.73 kg (15.8%)	85 %	3
Grain	Castle Malting - Special B	0.55 kg (11.9%)	70 %	350
Grain	Castle Malting - Cafe	0.3 kg (6.5%)	70 %	500
Grain	Fawcett - Black	0.127 kg (2.7%)	70 %	1400
Grain	Płatki ryżowe	0.6 kg (13%)	80 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	45 min	6.1 %
Boil	Oktawia	50 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale t-58	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki burbonowe	50 g	Secondary	14 day(s)