

# Szybki RiS

- Gravity **24.4 BLG**
- ABV ---
- IBU **78**
- SRM **56.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (34.1%)	80 %	0
Grain	Monachijski	1 kg (11.4%)	80 %	0
Grain	Strzegom Karmel 150	0.3 kg (3.4%)	75 %	150
Grain	Czekoladowy	0.3 kg (3.4%)	60 %	788
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Carafa II	0.3 kg (3.4%)	70 %	812
Grain	Płatki owsiane	0.4 kg (4.5%)	85 %	3
Grain	Żytni	1 kg (11.4%)	85 %	8
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (19.3%)	80 %	---
Sugar	cukier	0.5 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

Aroma (end of boil)	Citra	30 g	1 min	12 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	2 g	Secondary	21 day(s)