

RIS 1

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **86**
- SRM **59.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (31.9%)	79 %	6
Grain	Special B Castlemalting	0.5 kg (5.3%)	77 %	350
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (2.7%)	75 %	130
Grain	Weyermann jęczmień palony	0.5 kg (5.3%)	65 %	1100
Grain	Weyermann -czekoladowy pszeniczny	0.5 kg (5.3%)	65 %	1000
Grain	Weyermann - Carafa II special	0.25 kg (2.7%)	65 %	1100
Grain	Płatki pszeniczne	0.5 kg (5.3%)	70 %	3
Grain	Płatki owsiane	0.5 kg (5.3%)	70 %	3
Liquid Extract	Bruntal	3.4 kg (36.2%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	70 g	60 min	15 %
Boil	Warrior	20 g	20 min	15 %
Boil	Iunga	30 g	7 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220 ml	jednodniowa

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe średnio wypiekane	50 g	Secondary	20 day(s)
Other	łuska ryżowa	100 g	Mash	---
Water Agent	węglan wapnia kreda	10 g	Mash	---