

# RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **65**
- SRM **39.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (36.6%)	80 %	20
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (36.6%)	90 %	5
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (10.8%)	80 %	---
Sugar	Milk Sugar (Lactose)	0.5 kg (5.4%)	76.1 %	0
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Carafa II	0.5 kg (5.4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Węglan Wapnia	5 g	Mash	---
-------------	---------------	-----	------	-----