

## RiS v1

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **67**
- SRM **77.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type                     | Name                           | Amount        | Yield | EBC  |
|--------------------------|--------------------------------|---------------|-------|------|
| Grain                    | Strzegom Pale Ale              | 3 kg (39.2%)  | 79 %  | 6    |
| Grain                    | Strzegom Monachijski typ II    | 1 kg (13.1%)  | 80 %  | 22   |
| Grain                    | Płatki owsiane                 | 1 kg (13.1%)  | 85 %  | 3    |
| Grain                    | Fawcett - Brown                | 1 kg (13.1%)  | 72 %  | 180  |
| Grain                    | Bestmalz Pszeniczny            | 0.5 kg (6.5%) | 82 %  | 6    |
| Grain                    | Fawcett - Pale Chocolate       | 0.5 kg (6.5%) | 71 %  | 600  |
| Grain                    | Weyermann - Carafa III special | 0.5 kg (6.5%) | 65 %  | 1400 |
| po 30 minucie zacierania |                                |               |       |      |
| Grain                    | Jęczmień palony                | 0.15 kg (2%)  | 55 %  | 1100 |
| wygrzew                  |                                |               |       |      |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 60 g   | 60 min | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

## Extras

| Type   | Name                     | Amount | Use for   | Time      |
|--------|--------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe po koniaku | 50 g   | Secondary | 60 day(s) |
| Fining | Whirlfloc                | 2 g    | Boil      | 15 min    |