

# RIS ME

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **23**
- SRM **88.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **48.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **66.2 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66.2C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **-5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC  |
|-------|--------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt     | 5 kg (54.3%)  | 80 %  | 5    |
| Grain | Strzegom Wiedeński       | 0.5 kg (5.4%) | 79 %  | 10   |
| Grain | Strzegom Karmel 300      | 0.5 kg (5.4%) | 70 %  | 299  |
| Grain | Strzegom Pszeniczny      | 0.5 kg (5.4%) | 81 %  | 6    |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5.4%) | 68 %  | 400  |
| Grain | Black (Patent) Malt      | 0.5 kg (5.4%) | 55 %  | 985  |
| Grain | Carafa III               | 0.5 kg (5.4%) | 70 %  | 1034 |
| Grain | Płatki owsiane           | 1 kg (10.9%)  | 60 %  | 3    |
| Grain | Płatki pszeniczne        | 0.2 kg (2.2%) | 60 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 20 min | 4 %        |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Safale S-04        | Ale  | Dry  | 11 g   | Fermentis  |
| Mauribrew Ale Y514 | Ale  | Dry  | 11 g   | AB Mauri   |

## Extras

| Type   | Name          | Amount | Use for | Time      |
|--------|---------------|--------|---------|-----------|
| Flavor | płatki dębowe | 50 g   | Primary | 10 day(s) |