

## #10 RIS

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **21**
- SRM **88**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (46.5%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (9.3%)	70 %	49
Grain	Strzegom Karmel 600	1 kg (9.3%)	68 %	601
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985
Grain	Strzegom Karmel 30	0.25 kg (2.3%)	75 %	30
Grain	Płatki owsiane	1 kg (9.3%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	1 kg (9.3%)	68 %	1200
Sugar	glukoza	1 kg (9.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Liquid	600 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kawa (1000ml)	100 g	Boil	50 min
Flavor	płatki dębowe mocno palone marynowane w Whisky	200 g	Secondary	90 day(s)
Flavor	kawa	300 g	Secondary	90 day(s)