

18. RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **103**
- SRM **59**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **67 C**, Time **105 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **105 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (80%)	80 %	7
Grain	Weyermann Caramunich 3	0.5 kg (8%)	76 %	150
Grain	Weyermann - Carafa II	0.5 kg (8%)	70 %	837
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	40 g	60 min	10 %
Boil	Mosaic	40 g	30 min	10 %
Boil	Mosaic	40 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs