

## 18# RIS 25blg

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **82**
- SRM **41.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (63.2%)	80 %	5
Grain	Monachijski	0.8 kg (10.5%)	80 %	16
Grain	Strzegom Bursztynowy	0.8 kg (10.5%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.6%)	68 %	400
Grain	Briess - Dark Chocolate Malt	0.4 kg (5.3%)	60 %	827
Grain	Strzegom pszenica prażona	0.2 kg (2.6%)	70 %	1000
Grain	Płatki pszeniczne	0.4 kg (5.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	epic	25 g	30 min	3.7 %
Boil	epic	25 g	15 min	3.7 %
Aroma (end of boil)	Bramling	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	chipy dębowe amerykańskie mocno przypalone	50 g	Secondary	14 day(s)
Water Agent	gips piwowarki	10 g	Mash	90 min