

Punk RIS

- Gravity **28.9 BLG**
- ABV ---
- IBU **115**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (53.8%) | 79 % | 6 |
| Grain | Monachijski | 2 kg (21.5%) | 80 % | 16 |
| Grain | Weyermann - Caramunich typ II | 0.5 kg (5.4%) | 73 % | 120 |
| Grain | Caraaroma | 0.5 kg (5.4%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.5 kg (5.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (5.4%) | 77 % | 4 |
| Grain | Weyermann - Carafa | 0.3 kg (3.2%) | 1 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 60 g | 70 min | 11.2 % |
| Boil | Marynka | 30 g | 70 min | 10 % |
| Boil | Marynka | 30 g | 25 min | 10 % |
| Boil | Lublin (Lubelski) | 90 g | 25 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |