

## RIS #0

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **33**
- SRM **54.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **6.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **79C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	2 kg (83.3%)	82 %	14
Grain	Caraaroma	0.1 kg (4.2%)	78 %	400
Grain	Żytni	0.1 kg (4.2%)	85 %	8
Grain	Strzegom pszenica prażona	0.1 kg (4.2%)	70 %	1000
Grain	Jęczmień palony	0.1 kg (4.2%)	55 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Chinook	5 g	30 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	60 ml	Fermentum Mobile

### Notes

- Strzegom pszenica prażona i Jęczmień palony dodane w 30 min zacierania.  
*Dec 20, 2017, 2:46 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.