

RIS #1

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **40**
- SRM **34.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

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

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (63.8%) | 80 % | 5 |
| Grain | Monachijski | 1.8 kg (19.1%) | 80 % | 16 |
| Grain | Abbey Castle | 0.4 kg (4.3%) | 80 % | 45 |
| Grain | Weyermann - Caramunich Typ II | 0.3 kg (3.2%) | 73 % | 120 |
| Grain | Weyermann Belgian Special B Malt | 0.4 kg (4.3%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (2.1%) | 65 % | 900 |
| Grain | Weyermann - pszeniczny czekoladowy | 0.3 kg (3.2%) | 70 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 90 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|-------------|
| Wyeast - London Ale | Ale | Liquid | 600 ml | Wyeast Labs |