

## RIS#1

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- Gravity **25.1 BLG**
- ABV ---
- IBU **55**
- SRM **64.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.4 kg (5.1%)	68 %	601
Grain	Strzegom Pszeniczny	0.4 kg (5.1%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.5%)	68 %	400
Grain	Jęczmień palony	0.4 kg (5.1%)	55 %	985
Grain	Strzegom Pale Ale Viking Malt	6 kg (75.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	85 min	7 %
Boil	East Kent Goldings	50 g	30 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.3 g	Fermentis
Safale S-04	Ale	Slant	100 ml	I pokolenie

### Notes

- Ostatecznie 19 l. po gotowaniu, gęstość 20 Blg.  
*Dec 11, 2016, 2:14 PM*