

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **51**
- SRM **71.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.7 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (53.3%)	81 %	4
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Płatki żytnie	0.5 kg (4.8%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.8%)	68 %	400
Grain	Pale Chocolate 560-690 EBC	0.5 kg (4.8%)	68 %	620
Grain	Żytni, czekoladowy 500-800 EBC Weyermann	0.3 kg (2.9%)	60 %	650
Grain	Słód pszeniczny czekoladowy 800-1200 EBC	0.2 kg (1.9%)	60 %	1000
Grain	Carahell Weyermann	0.5 kg (4.8%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.8%)	73 %	120
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Carafa I Weyermann	0.2 kg (1.9%)	70 %	900
Grain	Carafa II Weyermann	0.2 kg (1.9%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	11 g	90 min	13.5 %
Boil	Magnum	29 g	60 min	13.5 %
Boil	Willamette	50 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	1200 g	Mash	90 min

### Notes

- woda o profilu lekko alkalicznym  
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