

# RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **55**
- SRM **28.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **55.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **46 liter(s)**
- Total mash volume **67.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **46 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **31.5 liter(s)** of **76C** water or to achieve **55.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (45.7%)	80 %	5
Grain	Monachijski	7 kg (32%)	80 %	16
Grain	Caraaroma	1 kg (4.6%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	1 kg (4.6%)	73 %	120
Grain	Carafa II	0.5 kg (2.3%)	70 %	812
Grain	Płatki Pszenne	0.8 kg (3.7%)	85 %	5
Grain	Płatki Owsiane	0.8 kg (3.7%)	85 %	5
Grain	Płatki Jęczmienne	0.8 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	80 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale