

# RIS!

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **60**
- SRM **60.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.5 kg (60.9%)	80.5 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.15 kg (2.6%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (3.5%)	70 %	299
Grain	Castle Cafe	0.2 kg (3.5%)	75.5 %	480
Grain	Płatki owsiane	0.2 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	100 g	100 min	3.6 %
Boil	Styrian Golding	40 g	20 min	3.6 %
Boil	Styrian Golding	40 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar