

# RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **62**
- SRM **42.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **53.8 liter(s)**
- Total mash volume **71.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **53.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (32.7%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (21.8%)	80 %	5
Grain	Monachijski	4 kg (21.8%)	80 %	16
Grain	Żytni	1 kg (5.4%)	85 %	8
Grain	Jęczmień palony	0.6 kg (3.3%)	55 %	985
Grain	Caraaroma	0.4 kg (2.2%)	78 %	400
Grain	Weyermann Caramunich 3	0.4 kg (2.2%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.65 kg (3.5%)	71 %	600
Grain	Płatki owsiane	0.4 kg (2.2%)	85 %	3
Adjunct	płatki jęczmienne	0.4 kg (2.2%)	--- %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (2.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.4 %
Boil	Chinook	100 g	60 min	9.1 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-04	Ale	Slant	200 ml	---