

# RIS

- Gravity **42.9 BLG**
- ABV **25.2 %**
- IBU ---
- SRM **79.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **43.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **120 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **-8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp              | 8 kg (55.6%)  | 83 %  | 6   |
| Grain | Brown Malt (British Chocolate) | 2 kg (13.9%)  | 70 %  | 128 |
| Grain | Czekoladowy 900 Castle         | 0.4 kg (2.8%) | 60 %  | 788 |
| Grain | Chocolate Malt (UK)            | 0.6 kg (4.2%) | 73 %  | 887 |
| Grain | Crystal Dark 420-480 Crisp     | 0.4 kg (2.8%) | 74 %  | 450 |
| Grain | Caraaroma                      | 0.6 kg (4.2%) | 78 %  | 400 |
| Grain | Specjal B 350                  | 0.6 kg (4.2%) | 68 %  | 350 |
| Grain | Płatki owsiane                 | 1 kg (6.9%)   | 85 %  | 3   |
| Grain | płatki jęczmienne              | 0.8 kg (5.6%) | 80 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Mash    | Pacific Gem        | 50 g   | 60 min | 15.3 %     |
| Mash    | Fusion UK          | 20 g   | 60 min | 4.57 %     |
| Mash    | East Kent Goldings | 50 g   | 20 min | 5.1 %      |
| Mash    | East Kent Goldings | 25 g   | 20 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 35 g   | Safale     |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips           | 30 g   | Boil    | 60 min |
| Other       | miód           | 1500 g | Boil    | 30 min |
| Spice       | śliwki suszone | 0.8 g  | Boil    | 30 min |