

# 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