

# RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **102**
- SRM **60.7**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Grain	Żytni	0.25 kg (4.5%)	85 %	8
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Castle Cafe	0.2 kg (3.6%)	75.5 %	500
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.15 kg (2.7%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	50 g	100 min	13.1 %
Boil	Styrian Golding	15 g	30 min	4 %
Boil	Styrian Golding	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale