

## RIS 2.0

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **74**
- SRM **59.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (60.4%)	80 %	5
Grain	Barley, Flaked	1.2 kg (15.1%)	70 %	4
Grain	Abbey Castle	0.5 kg (6.3%)	80 %	45
Grain	Weyermann - Dehusked Carafa III	0.4 kg (5%)	70 %	1024
Grain	Weyermann - Dehusked Carafa II	0.3 kg (3.8%)	70 %	837
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.1%)	73 %	120
Grain	Strzegom Monachijski typ II	0.2 kg (2.5%)	79 %	22
Grain	Strzegom Karmel 600	0.15 kg (1.9%)	68 %	601
Grain	Caraaroma	0.15 kg (1.9%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	70 g	60 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min
Fining	Whirlfloc-T	1.25 g	Boil	10 min
Water Agent	Kwas mlekowy	7 g	Mash	60 min
Spice	Kawa	100 g	Secondary	3 day(s)
Flavor	Płatki dębowe macerowane w bourbonie Evan Williams	30 g	Secondary	90 day(s)