

## RIS 2.0

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **53**
- SRM **78.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **47.7 liter(s)**

### Steps

- Temp **66 C**, Time **116 min**

### Mash step by step

- Heat up **31.8 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **116 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (44%)	80 %	7
Grain	Pilzneński	4 kg (25.2%)	81 %	4
Grain	carmel aromatic	0.9 kg (5.7%)	80 %	160
Grain	Castlemalting - Cara Clair	1.3 kg (8.2%)	78 %	4
Grain	carafa special	0.9 kg (5.7%)	75 %	1300
Grain	Fawcett - Pszeniczny Czekoladowy	0.9 kg (5.7%)	73 %	1001
Grain	Jęczmień palony	0.9 kg (5.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	65 g	80 min	13 %
Boil	Chinook	35 g	20 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa S 05	Ale	Slant	125 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	laska wanilli	1 g	Boil	30 min
Flavor	ziarna kakaowca	50 g	Boil	30 min
Flavor	płatki dębowe	100 g	Secondary	30 day(s)