

RIS #2

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **52**
- SRM **53.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (61.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.3%) | 79 % | 22 |
| Grain | Oats, Flaked | 0.8 kg (9.9%) | 80 % | 2 |
| Grain | Weyermann - Chocolate Wheat | 0.58 kg (7.2%) | 74 % | 788 |
| Grain | Weyermann - Dehusked Carafa III | 0.23 kg (2.8%) | 70 % | 1024 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.1%) | 81 % | 53 |
| Grain | Brown Malt (British Chocolate) | 0.175 kg (2.2%) | 70 % | 128 |
| Grain | Weyermann - Dehusked Carafa II | 0.075 kg (0.9%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|-------|--------|-----|
| WLP090 | Ale | Slant | 200 ml | --- |
|--------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Fining | Whirlfloc-T | 1.5 g | Boil | 10 min |
| Water Agent | CaCl | 3 g | Mash | 60 min |
| Water Agent | Kwas Mlekowy | 5 g | Mash | 60 min |