

## RIS 2

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **71**
- SRM **55.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type           | Name                               | Amount         | Yield | EBC  |
|----------------|------------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal                            | 3.4 kg (43.9%) | 81 %  | 26   |
| Grain          | Weyermann pszeniczny jasny         | 1 kg (12.9%)   | 80 %  | 4    |
| Grain          | Weyermann - Diastatyczny           | 1 kg (12.9%)   | 80 %  | 3    |
| Grain          | Weyermann - Carapils               | 0.5 kg (6.5%)  | 78 %  | 4    |
| Grain          | Castle Malting - Château Cafe      | 0.5 kg (6.5%)  | 80 %  | 500  |
| Grain          | Weyermann - Pszeniczny Czekoladowy | 0.5 kg (6.5%)  | 73 %  | 1000 |
| Grain          | Weyermann - Carafa II              | 0.5 kg (6.5%)  | 70 %  | 1150 |
| Grain          | Płatki owsiane                     | 0.35 kg (4.5%) | 85 %  | 3    |

### Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Enigma (AUS) | 30 g   | 60 min | 16.9 %     |
| Boil    | Marynka      | 30 g   | 60 min | 6.5 %      |
| Boil    | Fuggles      | 30 g   | 60 min | 4.7 %      |
| Boil    | Fuggles      | 30 g   | 15 min | 4.7 %      |

|      |         |      |       |       |
|------|---------|------|-------|-------|
| Boil | Fuggles | 30 g | 5 min | 4.7 % |
|------|---------|------|-------|-------|

### Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| WLP066 London Fog | Ale  | Slant | 300 ml | White Labs |

### Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Other  | Płatki dębowe   | 50 g   | Secondary | 21 day(s) |
| Flavor | Płatki kokosowe | 100 g  | Secondary | 21 day(s) |