

Ris 2

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **82**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **48.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **85 C**, Time **1 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **85C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (49.4%) | 80 % | 5 |
| Grain | Pszeniczny | 5 kg (30.9%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (6.2%) | 75 % | 70 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (6.2%) | 68 % | 400 |
| Grain | Caramunich® typ I | 0.5 kg (3.1%) | 73 % | 80 |
| Grain | Caraaroma | 0.5 kg (3.1%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (0.6%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Perle | 50 g | 90 min | 7 % |
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | Mosaic | 50 g | 30 min | 10 % |

| | | | | |
|------|-------------------|------|--------|-----|
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
|------|-------------------|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | --- |