

RIS 2018

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **68**
- SRM **65.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

Steps

- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (57.7%)	80 %	5
Grain	Oats, Flaked	1 kg (9.6%)	80 %	2
Grain	Weyermann Caramunich 3	0.6 kg (5.8%)	76 %	150
Grain	Caraaroma	0.4 kg (3.8%)	78 %	400
Grain	Weyermann - Carafa I specjal	0.4 kg (3.8%)	70 %	900
Grain	Carafa III specjal	0.6 kg (5.8%)	70 %	1400
Grain	Jęczmień palony	0.4 kg (3.8%)	55 %	985
Sugar	cukier	1 kg (9.6%)	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	10.4 %
Boil	East Kent Goldings	50 g	30 min	5.8 %
Boil	East Kent Goldings	30 g	4 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs