

# RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **78**
- SRM **48**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.3 kg (82.7%)	80 %	5
Grain	Jęczmień palony	0.64 kg (5.7%)	55 %	1110
Grain	Special B Castle	0.5 kg (4.4%)	70 %	350
Grain	Strzegom pszenica prażona	0.5 kg (4.4%)	70 %	1000
Grain	Weyermann - Carapils	0.3 kg (2.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	80 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis