

## RIS 24

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **112**
- SRM **50.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (56.1%)	80 %	5
Grain	Monachijski	1.7 kg (21.7%)	80 %	16
Grain	Viking melanoidynowy	0.3 kg (3.8%)	75 %	60
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.4 kg (5.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.2%)	55 %	985
Sugar	cukier	0.25 kg (3.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %
Boil	Challenger	45 g	20 min	7 %
Boil	First Gold	25 g	20 min	7.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	150 ml	---