

# RIS

- Gravity **42.4 BLG**
- ABV ---
- IBU **64**
- SRM **184.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (44.4%)	79 %	6
Grain	strzegom wędzony	1 kg (5.6%)	79 %	5
Grain	Strzegom Pszeniczny	1 kg (5.6%)	81 %	4
Grain	Strzegom Karmel 150	1 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 600	1 kg (5.6%)	68 %	600
Grain	Strzegom pszenica prażona	1 kg (5.6%)	70 %	1000
Grain	Jęczmień palony	1 kg (5.6%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	1 kg (5.6%)	68 %	1200
Grain	castle malting coffee	1 kg (5.6%)	78 %	500
Grain	Strzegom Monachijski typ I	2 kg (11.1%)	79 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6.8 %
Boil	Citra	25 g	60 min	12 %

Boil	Sybilla	25 g	60 min	5.9 %
Boil	Chinook	25 g	60 min	12.8 %
Boil	Cascade	20 g	45 min	6.8 %
Boil	Citra	20 g	45 min	12 %
Boil	Sybilla	20 g	45 min	5.9 %
Boil	Chinook	20 g	45 min	12.8 %
Boil	Cascade	5 g	30 min	6.8 %
Boil	Citra	5 g	30 min	12 %
Boil	Sybilla	5 g	30 min	5.9 %
Boil	Chinook	5 g	30 min	12.8 %
Boil	Cascade	5 g	15 min	6.8 %
Boil	Citra	5 g	15 min	12 %
Boil	Sybilla	5 g	15 min	5.9 %
Boil	Chinook	5 g	15 min	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	25 g	Mash	60 min