

# RIS

- Gravity **26.5 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 2.5 kg (49%)   | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 1.5 kg (29.4%) | 79 %  | 22   |
| Grain | Pszeniczny                  | 0.5 kg (9.8%)  | 85 %  | 4    |
| Grain | Jęczmień palony             | 0.2 kg (3.9%)  | 55 %  | 985  |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.9%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 1200   | 0.2 kg (3.9%)  | 68 %  | 1202 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 30 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| fer  | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type   | Name          | Amount | Use for   | Time |
|--------|---------------|--------|-----------|------|
| Spice  | wanilia       | 5 g    | Secondary | ---  |
| Flavor | płatki dębowe | 20 g   | Secondary | ---  |