

# RIS

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **116**
- SRM **61.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (44.1%)	79 %	6
Grain	Strzegom Monachijski typ I	2.25 kg (31%)	79 %	16
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.4%)	73 %	120
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Jęczmień palony	0.5 kg (6.9%)	55 %	985
Grain	Carafa	0.15 kg (2.1%)	70 %	664
Grain	Carafa II	0.25 kg (3.4%)	70 %	812
Grain	Abbey Castle	0.1 kg (1.4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	12.8 %
Aroma (end of boil)	Chinook	20 g	20 min	12.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	500 ml	Fermentis