

# RIS ambu

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **89**
- SRM **59.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (54.5%)	80 %	5
Grain	Monachijski	2 kg (18.2%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.4 kg (3.6%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.5 kg (4.5%)	75 %	150
Grain	Castle Cafe	0.4 kg (3.6%)	75.5 %	480
Grain	Płatki owsiane	0.4 kg (3.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	100 g	100 min	11.1 %
Boil	Styrian Golding	30 g	40 min	4 %
Boil	Styrian Golding	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	amburana platki srednio opiekane	20 g	Secondary	14 day(s)