

# RIS BD

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **168**
- SRM **61.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (28.4%)   | 79 %  | 22   |
| Grain | Viking Pale Ale malt        | 2 kg (28.4%)   | 80 %  | 5    |
| Grain | Strzegom Pszeniczny         | 1 kg (14.2%)   | 81 %  | 6    |
| Grain | Jęczmień palony             | 0.25 kg (3.5%) | 55 %  | 985  |
| Grain | Strzegom Karmel 300         | 0.5 kg (7.1%)  | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.5 kg (7.1%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 1200   | 0.05 kg (0.7%) | 68 %  | 1202 |
| Grain | Płatki pszeniczne           | 0.25 kg (3.5%) | 85 %  | 3    |
| Grain | Płatki jęczmienne           | 0.25 kg (3.5%) | 85 %  | 3    |
| Grain | Płatki żytnie               | 0.25 kg (3.5%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time    | Alpha acid |
|---------|---------|--------|---------|------------|
| Boil    | Marynka | 100 g  | 110 min | 8.8 %      |
| Boil    | Sybilla | 100 g  | 60 min  | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |