

# RIS IV Beka

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **52**
- SRM **48.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	6 kg (60%)	80 %	6
Grain	Pilsner Malz Best	2 kg (20%)	81 %	3
Grain	Carafa II Best	0.5 kg (5%)	65 %	1100
Grain	Chocolate	0.5 kg (5%)	55 %	1000
Grain	Special X	0.5 kg (5%)	78 %	350
Grain	Caramunich 2 Best	0.5 kg (5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	43 g	60 min	11.7 %
Boil	East Kent Goldings	23 g	60 min	5.7 %
Boil	East Kent Goldings	40 g	15 min	5.7 %
Aroma (end of boil)	East Kent Goldings	40 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1728 Scottish Ale	Ale	Slant	300 ml	Wyeast Labs
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## Notes

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