

# RIS Lune Noire

---

- Gravity **26.6 BLG**
- ABV ---
- IBU **120**
- SRM **51**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **31 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 5 kg (48.3%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (9.7%)    | 79 %  | 22  |
| Grain | Pszeniczny                  | 1 kg (9.7%)    | 85 %  | 4   |
| Grain | Carared                     | 0.4 kg (3.9%)  | 75 %  | 39  |
| Grain | Melanoiden Malt             | 0.4 kg (3.9%)  | 80 %  | 39  |
| Grain | Jęczmień palony             | 0.5 kg (4.8%)  | 55 %  | 985 |
| Grain | Carafa II                   | 0.7 kg (6.8%)  | 70 %  | 812 |
| Grain | Caramunich II               | 0.7 kg (6.8%)  | --- % | --- |
| Grain | Strzegom Wiedeński          | 0.65 kg (6.3%) | 79 %  | 8   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 g  | 60 min | 4 %        |
| Boil    | Challenger        | 60 g   | 60 min | 7 %        |
| Boil    | Citra             | 40 g   | 30 min | 12 %       |
| Boil    | Minstrel          | 30 g   | 60 min | 4.9 %      |
| Boil    | Mosaic            | 30 g   | 60 min | 12 %       |

|      |            |      |        |     |
|------|------------|------|--------|-----|
| Boil | Challenger | 30 g | 30 min | 7 % |
|------|------------|------|--------|-----|

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 22 g   | Fermentis  |