

## Ris nr 2

- Gravity **35.5 BLG**
- ABV **18.8 %**
- IBU **49**
- SRM **87.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **60 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **-8.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 2 kg (10%)     | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II | 2 kg (10%)     | 79 %  | 22   |
| Grain | Strzegom Czekoladowy jasny  | 3.5 kg (17.5%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 1.5 kg (7.5%)  | 68 %  | 1200 |
| Grain | Żytni                       | 5 kg (25%)     | 85 %  | 8    |
| Grain | Strzegom Wiedeński          | 2 kg (10%)     | 79 %  | 10   |
| Grain | Strzegom Bursztynowy        | 2 kg (10%)     | 70 %  | 49   |
| Grain | Strzegom Karmel 30          | 2 kg (10%)     | 75 %  | 30   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | hallertauer taurus | 100 g  | 60 min | 14.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | Fermentis  |