

# RIS sris

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **46**
- SRM **78.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                     | 5 kg (43.9%)   | 70 %  | 5    |
| Grain | Monachijski                              | 3 kg (26.4%)   | 70 %  | 16   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy   | 0.5 kg (4.4%)  | 73 %  | 1001 |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 0.63 kg (5.5%) | 80 %  | 3    |
| Grain | Carabelge                                | 0.15 kg (1.3%) | 80 %  | 30   |
| Grain | Strzegom<br>Czekoladowy 1200             | 1.25 kg (11%)  | 68 %  | 1202 |
| Grain | Karmelowy Jasny<br>30EBC                 | 0.85 kg (7.5%) | 75 %  | 30   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Hersbrucker | 40 g   | 90 min | 3 %        |
| Aroma (end of boil) | Hersbrucker | 20 g   | 10 min | 3 %        |
| Boil                | Warrior     | 30 g   | 90 min | 15.5 %     |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Slant       | 200 ml        | Safale            |
| Safale S-04 | Ale         | Dry         | 5 g           | Safale            |