

## RIS v2

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **46**
- SRM **51.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (82.1%)	80 %	5
Grain	Jęczmień palony	0.5 kg (5.1%)	55 %	985
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Weyermann pszeniczny jasny	0.5 kg (5.1%)	80 %	20
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.6%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	90 min	5.1 %