

## RIS v2

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **30**
- SRM **45.7**
- 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 **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (25%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.5%)	83 %	5
Grain	Żytni	3 kg (37.5%)	85 %	8
Grain	Jęczmień palony	0.4 kg (5%)	55 %	1000
Grain	Strzegom Karmel 300	0.4 kg (5%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200
Grain	Oats, Flaked	1 kg (12.5%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

### Yeasts

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