

# RISsris

- Gravity **26.4 BLG**
- ABV ---
- IBU **65**
- SRM **73.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (47.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (23.8%)	79 %	22
Grain	Jęczmień palony	0.45 kg (5.4%)	55 %	985
Grain	Caraaroma	0.375 kg (4.5%)	78 %	400
Grain	Briess - Carabrown Malt	0.375 kg (4.5%)	79 %	108
Grain	Wheat, Flaked	0.3 kg (3.6%)	77 %	4
Grain	Barley, Flaked	0.3 kg (3.6%)	70 %	4
Grain	Oats, Flaked	0.3 kg (3.6%)	80 %	2
Grain	Weyermann - Carafa I	0.3 kg (3.6%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	90 min	10 %
Boil	Lublin (Lubelski)	45 g	10 min	4 %