

Rye RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **72**
- SRM **49.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|------|
| Grain | Castle Pale Ale | 5 kg (45.9%) | 80 % | 8 |
| Grain | Rye Malt | 2 kg (18.3%) | 63 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (9.2%) | 68 % | 400 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (4.6%) | 80 % | 3 |
| Grain | Żyto palone | 0.4 kg (3.7%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.8%) | 73 % | 1001 |
| Liquid Extract | Bruntal ekstrakt słodowy pilzeński | 1.7 kg (15.6%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Summit | 60 g | 90 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |