

Wytrawny RIS

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **101**
- SRM **67**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **41.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Pilzneński | 7 kg (63.1%) | 81 % | 4 |
| Grain | Monachijski | 0.8 kg (7.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.9 kg (8.1%) | 55 % | 985 |
| Grain | Żytni | 1.5 kg (13.5%) | 80 % | 8 |
| Grain | Carafa III Special | 0.9 kg (8.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 83 g | 60 min | 12 % |
| Boil | Oktawia | 65 g | 60 min | 7.1 % |