

# Wytrawny RIS

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- 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 %