

# RIS

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **28**
- SRM **51.9**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 3.8 kg (42.2%) | 80 %  | 5   |
| Grain | Monachijski                      | 2.7 kg (30%)   | 80 %  | 16  |
| Grain | Jęczmień palony                  | 0.5 kg (5.6%)  | 55 %  | 985 |
| Grain | Caraaroma                        | 0.4 kg (4.4%)  | 78 %  | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.4%)  | 73 %  | 120 |
| Grain | Płatki pszeniczne                | 0.3 kg (3.3%)  | 85 %  | 3   |
| Grain | Płatki owsiane                   | 0.3 kg (3.3%)  | 85 %  | 3   |
| Grain | płatki jęczmienne                | 0.3 kg (3.3%)  | 85 %  | 4   |
| Grain | Carafa                           | 0.3 kg (3.3%)  | 70 %  | 664 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 30 g   | 90 min | 10 %       |
| Boil    | lubelski | 25 g   | 10 min | 4 %        |

## Yeasts

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