

## RIS beczka

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **63**
- SRM **58.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 8.4 kg (70%)  | 80 %  | 7   |
| Grain | Rye, Flaked                   | 0.6 kg (5%)   | 78 %  | 4   |
| Grain | Weyermann - Dehusked Carafo I | 0.6 kg (5%)   | 70 %  | 800 |
| Grain | Weyermann - Chocolate Rye     | 0.9 kg (7.5%) | 20 %  | 650 |
| Grain | Cara Gold Castlemalting       | 0.3 kg (2.5%) | 78 %  | 120 |
| Grain | Chocolate Malt (UK) casle     | 0.3 kg (2.5%) | 73 %  | 900 |
| Grain | Weyermann Caramunich 3        | 0.9 kg (7.5%) | 76 %  | 150 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 78 g   | 75 min | 12 %       |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 450 ml | Fermentum Mobile |