

## RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **66**
- SRM **54.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.7 liter(s)**
- Total mash volume **54.9 liter(s)**

### Steps

- Temp **65 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **42.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-4.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount           | Yield  | EBC  |
|-------|----------------------------------|------------------|--------|------|
| Grain | Viking Pale Ale malt             | 7.642 kg (62.7%) | 80 %   | 5    |
| Grain | Strzegom Monachijski typ I       | 1 kg (8.2%)      | 79 %   | 16   |
| Grain | Płatki owsiane                   | 1 kg (8.2%)      | 85 %   | 3    |
| Grain | Abbey Malt Weyermann             | 0.5 kg (4.1%)    | 75 %   | 45   |
| Grain | Special B Malt                   | 0.75 kg (6.2%)   | 65.2 % | 315  |
| Grain | Jęczmień palony                  | 0.35 kg (2.9%)   | 55 %   | 985  |
| Grain | Carafa II                        | 0.35 kg (2.9%)   | 70 %   | 812  |
| Grain | Fawcett - Pale Chocolate         | 0.25 kg (2.1%)   | 71 %   | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.35 kg (2.9%)   | 73 %   | 1001 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 110 g  | 60 min | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |