

## BBA RIS

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **70**
- SRM **67.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **68 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (75.3%)	81 %	5
Grain	Chocolate Malt	1 kg (13.7%)	73 %	961.3
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.1%)	72 %	150.1
Grain	Wheat, Torrified	0.3 kg (4.1%)	79 %	3.4
Grain	Black Barley (Roast Barley)	0.2 kg (2.7%)	55 %	1302

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	115 g	90 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bond	Ale	Dry	50 g	WHC