

## #?.c0?. 0? RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **81**
- SRM **35.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.8 kg (43.2%)	80 %	16
Grain	Castle Pale Ale	2.8 kg (43.2%)	80 %	8
Grain	Cara Gold Castlemalting	0.24 kg (3.7%)	78 %	120
Grain	Rye, Flaked	0.24 kg (3.7%)	78.3 %	4
Grain	Weyermann - Carafa II	0.2 kg (3.1%)	70 %	837
Grain	Chocolate Malt (UK)	0.2 kg (3.1%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	15.5 %
Boil	Warrior	15 g	30 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---