

## RIS #2

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **96**
- SRM **87.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (84%)	74.84 %	13
Grain	Carafa III (Weyermann)	0.25 kg (4.2%)	77.9 %	2758
Grain	Roasted Barley	0.25 kg (4.2%)	55 %	1576
Grain	Caramel/Crystal Malt -120L	0.15 kg (2.5%)	72 %	629
Grain	Special B Malt	0.15 kg (2.5%)	65.2 %	945
Grain	(de) CHÂTEAU CHOCOLAT	0.1 kg (1.7%)	75 %	2402
Grain	Viking Caramel 600	0.05 kg (0.8%)	68 %	1600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	50 g	60 min	16 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum (Calcium Sulfate)	6.34 g	Mash	60 min
Water Agent	Sól	2.83 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	1.34 g	Mash	60 min
Water Agent	Chlorek Wapnia	2.13 g	Mash	60 min
Water Agent	Sól	1 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	0.47 g	Mash	60 min