

RiS 2019 biab

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **36**
- SRM **33.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

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

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|------|
| Grain | Caramel/Crystal Malt | 1.45 kg (14.5%) | 70 % | 60 |
| Grain | carmel armoma | 0.75 kg (7.5%) | 70 % | 30 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (5%) | 82 % | 4 |
| Grain | Minch - Irish Craft Pale Ale Malt | 7 kg (69.8%) | 80 % | 5 |
| Grain | Chocolate - crushed grains | 0.25 kg (2.5%) | 50 % | 1125 |
| Grain | Weyermann - Carafa II | 0.08 kg (0.8%) | 70 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil | Huell Melon | 37.27 g | 50 min | 7.5 % |
| Boil | Tradition | 5.54 g | 50 min | 5.8 % |
| Boil | Equinox | 7.18 g | 50 min | 13.4 % |
| Boil | Columbus/Tomahawk/Zeus | 9.63 g | 12 min | 18.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|-----------|----------|
| Spice | tonka | 12.5 g | Secondary | 7 day(s) |