

## RIS #3

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **91**
- SRM **48**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.625 kg (54.9%)	80 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3.5 kg (34.1%)	80 %	20
Grain	Weyermann - Carafa III	0.375 kg (3.7%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.375 kg (3.7%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.375 kg (3.7%)	74 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.1 %
Boil	Warrior	30 g	30 min	15.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---