

RIS barrel aged / Black session IPA

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **63**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **1 %**
- Size with trub loss **36.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **41.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **60.8 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **45.6 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pilsner malt | 12 kg (78.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (13.2%) | 83 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (6.6%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (1.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | ctz | 100 g | 60 min | 14.4 % |