

# RIS SRIS

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **97**
- SRM **69.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (36%)	80.5 %	6
Grain	Special B Malt	0.4 kg (3.6%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.5%)	73 %	1001
Grain	Weyermann - Carafa II	0.3 kg (2.7%)	70 %	837
Grain	Black Barley (Roast Barley)	0.3 kg (2.7%)	55 %	985
Grain	Słód pszeniczny Bestmalz	1 kg (9%)	82 %	5
Grain	Słód Wędzony Steinbach	3.5 kg (31.5%)	80 %	5
Grain	Oats, Malted	0.5 kg (4.5%)	80 %	2
Grain	Czekoladowy	0.3 kg (2.7%)	60 %	1000
Grain	Caramel/Crystal Malt - 120L	0.3 kg (2.7%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---