

# ris torf

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **47**
- SRM **40.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Peated Malt	5 kg (42.7%)	81 %	5
Grain	Briess - Wheat Malt, Red	2 kg (17.1%)	81 %	5
Grain	Briess - Pale Ale Malt	2 kg (17.1%)	80 %	7
Grain	Carafa	0.5 kg (4.3%)	70 %	600
Grain	Carafa III	0.5 kg (4.3%)	70 %	1034
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (14.5%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	callista	15 g	60 min	3.9 %
Boil	Hallertau Blanc	20 g	60 min	5.3 %
Boil	Hallertau Mittelfruh	50 g	60 min	4.1 %
Boil	Hersbrucker	55 g	60 min	4.1 %
Aroma (end of boil)	Citra	50 g	1 min	12.9 %