

## RIS v3

---

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **53**
- SRM **61.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	carafa III Special	0.5 kg (7.4%)	71 %	1400
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Caraaroma	0.25 kg (3.7%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.25 kg (3.7%)	71 %	600
Grain	Amber Malt	0.25 kg (3.7%)	75 %	43

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar