Maple RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **52**
- SRM **66.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

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

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.85 kg *(64.2%)*	80 %	5
Grain	Weyermann - Dehusked Carafa III	0.75 kg *(12.5%)*	70 %	1024
Grain	Cara Gold Castlemalting	0.75 kg *(12.5%)*	78 %	120
Sugar	Maple Syrup	0.65 kg *(10.8%)*	65.2 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs