

## #43 Reeses RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **34.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **14 %**
- Size with trub loss **8 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **10.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.2 kg (79.6%)	81 %	6
Grain	Special B Malt	0.23 kg (5.7%)	65.2 %	315
Grain	Cara Gold Castlemalting	0.23 kg (5.7%)	78 %	120
Grain	Brown Malt (British Chocolate)	0.1 kg (2.5%)	70 %	180
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.5%)	73 %	1001
Grain	Jęczmień palony	0.05 kg (1.2%)	55 %	985
Liquid Extract	Miód	0.11 kg (2.7%)	100 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	90 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Masło orzechowe	180 g	Boil	5 min
Flavor	Ziarna kakaowca	100 g	Boil	5 min