

Choco RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **69**
- SRM **79.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **54.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.8 kg (64.5%)	80 %	5
Grain	Fawcett - Pale Chocolate	1 kg (7.3%)	71 %	600
Grain	Carafa II	0.85 kg (6.2%)	70 %	812
Grain	Weyermann - Chocolate Wheat	1 kg (7.3%)	74 %	788
Grain	Weyermann - Chocolate Rye	1 kg (7.3%)	20 %	493
Grain	Fawcett - Crystal	1 kg (7.3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	50 g	60 min	12.5 %
Boil	Delta	30 g	10 min	6.8 %
Boil	Glacier	30 g	10 min	5.5 %
Boil	Delta	20 g	1 min	6.8 %
Boil	Glacier	20 g	1 min	5.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Northwest Ale	Ale	Slant	200 ml	Wyeast Labs