

## &RIS

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **103**
- SRM **40.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **42.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69.9%)	82 %	4
Grain	Oats, Flaked	1.3 kg (18.2%)	80 %	2
Grain	Special B Malt	0.35 kg (4.9%)	65.2 %	315
Grain	Briess - Midnight Wheat Malt	0.5 kg (7%)	55 %	1084

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	50 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar