

# Ris

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **35**
- SRM **39.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.6%)	80 %	5
Grain	Weyermann Caramunich 3	0.36 kg (5%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.36 kg (5%)	71 %	600
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.4%)	70 %	837
Grain	Weyermann Specjal W	0.36 kg (5%)	68 %	300
Grain	Oats, Flaked	1 kg (13.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale