

# RIS

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **91**
- SRM **92.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **8 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **63 C**, Time **120 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	10 kg (74.1%)	80.5 %	6
Grain	Extra black	1.5 kg (11.1%)	65 %	1400
Grain	Black Barley (Roast Barley)	1 kg (7.4%)	55 %	985
Grain	Briess - Chocolate Malt	1 kg (7.4%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	100 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis