

# RIS barrel aged / Black session IPA

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **87**
- SRM **39.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **1 %**
- Size with trub loss **35.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **49.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	13 kg (78.8%)	79 %	22
Grain	Viking Wheat Malt	2 kg (12.1%)	83 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3%)	73 %	1001
Grain	jęczmień prażony	0.5 kg (3%)	68 %	1100
Grain	cararye weyermann	0.5 kg (3%)	81 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	170 g	60 min	12.4 %