

RIS II PK

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **69**
- SRM **39.6**
- 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 **3.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|------|
| Grain | Pale Ale Best | 5.2 kg (76%) | 80 % | 6 |
| Grain | Chocolate Best | 0.4 kg (5.8%) | 75 % | 900 |
| Grain | Roasted Barley | 0.1 kg (1.5%) | 70 % | 1100 |
| Grain | Carafa spezial II | 0.05 kg (0.7%) | 65 % | 1100 |
| Grain | Caramunich 2 Best | 0.4 kg (5.8%) | 73 % | 120 |
| Grain | Special X Best | 0.1 kg (1.5%) | 75 % | 350 |
| Grain | Weyermann - Carawheat | 0.09 kg (1.3%) | 77 % | 97 |
| Grain | Oats, Flaked | 0.5 kg (7.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Magnum | 20 g | 60 min | 13 % |
| Boil | Junga | 5 g | 60 min | 11 % |
| Boil | Bramling | 10 g | 15 min | 6.4 % |

| | | | | |
|------|--------------------|------|--------|-----|
| Boil | East Kent Goldings | 10 g | 15 min | 4 % |
|------|--------------------|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 1056 | Ale | Slant | 300 ml | Fermentis |