

# RIS SRIS

- Gravity **31.6 BLG**
- ABV ---
- IBU **70**
- SRM **68.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (74.5%)	80 %	7
Grain	Weyermann - Carafa I	0.5 kg (5.3%)	70 %	690
Grain	Caraamber	0.5 kg (5.3%)	75 %	59
Grain	Briess - Wheat Malt, White	0.5 kg (5.3%)	85 %	5
Grain	Oats, Flaked	0.5 kg (5.3%)	80 %	2
Grain	Black Barley (Roast Barley)	0.4 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	17 %
Boil	Vic Secret	30 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Oak Chips	100 g	Secondary	10 day(s)
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