

## W010 - RIS

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- Gravity **22.5 BLG**
- ABV **9.2 %**
- IBU **84.9**
- SRM **40**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.48 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **36.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **27.48 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount | Yield   | EBC  |
|-------|-----------------------------|--------|---------|------|
| Grain | (de) CHÂTEAU PALE ALE       | 5 kg   | 81 %    | 21   |
| Grain | BEST Vienna (BESTMALZ)      | 4.5 kg | 82.5 %  | 23   |
| Grain | Oats, Flaked                | 1 kg   | 80 %    | 4    |
| Grain | (de) CHÂTEAU CAFÉ LIGHT®    | 0.5 kg | 77 %    | 666  |
| Grain | (de) CHÂTEAU CHOCOLAT       | 0.5 kg | 75 %    | 2402 |
| Grain | Caraaroma (Weyermann)       | 0.5 kg | 73.58 % | 934  |
| Grain | (de) CHÂTEAU ROASTED BARLEY | 0.2 kg | 65 %    | 3203 |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Admiral                  | 50 g   | 60 min | 14 %       |
| Boil    | Target                   | 50 g   | 30 min | 8 %        |
| Boil    | East Kent Goldings (EKG) | 25 g   | 10 min | 4.2 %      |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Scottish Ale | Ale         | Liquid      | 124 ml        | Wyeast Labs       |