

# BenderBrewery.Experimental.Ris

- Gravity **23.3 BLG**
- ABV ---
- IBU **92**
- SRM **51.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (70.6%)	79 %	6
Grain	Pszeniczny	1 kg (11.8%)	85 %	4
Grain	Strzegom Karmel 600	0.5 kg (5.9%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.9%)	68 %	400
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985
Grain	Oats, Flaked	0.5 kg (5.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Fuggles	50 g	60 min	4.5 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's