

Coco RIS II

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **72**
- SRM **56.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 3 kg (58.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.6%) | 79 % | 22 |
| Grain | Czekoladowy | 0.25 kg (4.9%) | 60 % | 1000 |
| Grain | Chocolate Malt (UK) | 0.25 kg (4.9%) | 73 % | 887 |
| Grain | Carafa III | 0.1 kg (2%) | 1 % | 1400 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (9.8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lunga | 50 g | 60 min | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 250 ml | Fermentum Mobile |