

FirstRIS

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **91**
- SRM **39.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (86.4%)	80 %	5
Grain	Weyermann - Carafa III	0.2 kg (4.5%)	70 %	1024
Grain	Weyermann - Carafa II	0.15 kg (3.4%)	70 %	837
Grain	Simpsons - Chocolate Malt	0.1 kg (2.3%)	73 %	788
Grain	Caramel/Crystal Malt - 30L	0.15 kg (3.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %
Boil	Magnum	25 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis