

RIS #2

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **96**
- SRM **87.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|---------|------|
| Grain | Pale Ale | 5 kg (84%) | 74.84 % | 13 |
| Grain | Carafa III (Weyermann) | 0.25 kg (4.2%) | 77.9 % | 2758 |
| Grain | Roasted Barley | 0.25 kg (4.2%) | 55 % | 1576 |
| Grain | Caramel/Crystal Malt -120L | 0.15 kg (2.5%) | 72 % | 629 |
| Grain | Special B Malt | 0.15 kg (2.5%) | 65.2 % | 945 |
| Grain | (de) CHÂTEAU CHOCOLAT | 0.1 kg (1.7%) | 75 % | 2402 |
| Grain | Viking Caramel 600 | 0.05 kg (0.8%) | 68 % | 1600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Pekko | 50 g | 60 min | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss Kveik | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Gypsum (Calcium Sulfate) | 6.34 g | Mash | 60 min |
| Water Agent | Sól | 2.83 g | Mash | 60 min |
| Water Agent | Siarczan Magnezu (MgSO4) | 1.34 g | Mash | 60 min |
| Water Agent | Chlorek Wapnia | 2.13 g | Mash | 60 min |
| Water Agent | Sól | 1 g | Mash | 60 min |
| Water Agent | Siarczan Magnezu (MgSO4) | 0.47 g | Mash | 60 min |