

# RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **70**
- SRM **41.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	7 kg (70.4%)	80.5 %	6
Grain	cara dark	0.7 kg (7%)	75 %	90
Grain	Chocolate Malt (UK)	0.2 kg (2%)	73 %	887
Grain	Carafa II	0.3 kg (3%)	70 %	1000
Grain	Black Barley (Roast Barley)	0.15 kg (1.5%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (6%)	73 %	120
Grain	Słód pszeniczny Bestmalz	1 kg (10.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	14.7 %
Boil	Magnum	40 g	60 min	13.5 %
Boil	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---