

# RIS barrel aged / Black session IPA

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **87**
- SRM **39.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **1 %**
- Size with trub loss **35.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **49.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II      | 13 kg (78.8%) | 79 %  | 22   |
| Grain | Viking Wheat Malt                | 2 kg (12.1%)  | 83 %  | 5    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3%)   | 73 %  | 1001 |
| Grain | jęczmień prażony                 | 0.5 kg (3%)   | 68 %  | 1100 |
| Grain | cararye weyermann                | 0.5 kg (3%)   | 81 %  | 150  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 170 g  | 60 min | 12.4 %     |