

## RIS m

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **58**
- SRM **60.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	colorado pale base	7 kg (66.7%)	79 %	6
Grain	Weyermann Caramunich 3	2 kg (19%)	76 %	150
Grain	Weyermann - Dehusked Carafa III	1 kg (9.5%)	70 %	1024
Grain	Platki owsiane	0.5 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	11.5 %
Boil	Mosaic	15 g	60 min	12 %
Aroma (end of boil)	East Kent Goldings	25 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	23 g	---