

RIS test #1

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **48**
- SRM **38.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.8 kg (84.1%)	81 %	6
Grain	Fawcett - Crystal	0.3 kg (4.3%)	70 %	160
Grain	Crystal II 200	0.25 kg (3.6%)	71 %	200
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.9%)	73 %	1001
Grain	Briess - Chocolate Malt	0.2 kg (2.9%)	60 %	690
Grain	Jęczmień palony	0.15 kg (2.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	37.5 g	60 min	11.6 %
Boil	East Kent Goldings	37.5 g	5 min	5 %