

# RIsearch

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **72**
- SRM **44.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (76.9%)	85 %	7
Grain	Caramel/Crystal Malt - 30L	0.1 kg (1%)	75 %	175
Grain	Caraaroma	0.75 kg (7.2%)	78 %	380
Grain	Weyermann - Carafa I	0.2 kg (1.9%)	70 %	900
Grain	Carafa III	0.2 kg (1.9%)	70 %	1400
Grain	Simpsons - Roasted Barley	0.2 kg (1.9%)	70 %	1200
Grain	Platki owsiane	0.75 kg (7.2%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.2 kg (1.9%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	8.8 %
Boil	Northern Brewer	50 g	15 min	6.9 %
Boil	Cascade	25 g	5 min	6.1 %
Whirlpool	Cascade	25 g	20 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B44	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min