

# RISS

---

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **38**
- SRM **45.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (83.3%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.9%)	73 %	120
Grain	Briess - Dark Chocolate Malt	0.35 kg (4.9%)	60 %	827
Grain	Weyermann - Carafa III	0.1 kg (1.4%)	70 %	1400
Grain	Weyermann - Carafa II	0.15 kg (2.1%)	70 %	1100
Grain	Weyermann - Carafa Special II	0.1 kg (1.4%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget USA	20 g	90 min	15 %
Boil	Liberty USA	10 g	45 min	5 %
Boil	Liberty USA	10 g	15 min	5 %

## Notes

- Add 4oz at flame out of Coffee.

Add 1.5 vanilla beans after 2 months of conditioning.

Add 4oz of cold brewed coffee again at bottling with priming sugar  
*Aug 19, 2017, 4:48 PM*