

## W010 - RIS

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- Gravity **22.5 BLG**
- ABV **9.2 %**
- IBU **84.9**
- SRM **40**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.48 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **36.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **27.48 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	(de) CHÂTEAU PALE ALE	5 kg	81 %	21
Grain	BEST Vienna (BESTMALZ)	4.5 kg	82.5 %	23
Grain	Oats, Flaked	1 kg	80 %	4
Grain	(de) CHÂTEAU CAFÉ LIGHT®	0.5 kg	77 %	666
Grain	(de) CHÂTEAU CHOCOLAT	0.5 kg	75 %	2402
Grain	Caraaroma (Weyermann)	0.5 kg	73.58 %	934
Grain	(de) CHÂTEAU ROASTED BARLEY	0.2 kg	65 %	3203

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14 %
Boil	Target	50 g	30 min	8 %
Boil	East Kent Goldings (EKG)	25 g	10 min	4.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Scottish Ale	Ale	Liquid	124 ml	Wyeast Labs