RIS BIAB copy marhsal

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **47**
- SRM **34.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MINCH MALT - Irish Wheat Malt	1 kg *(10.1%)*	82 %	4
Grain	bestmalz - rye	0.5 kg *(5%)*	80 %	6
Grain	weyermann - abbey malt	0.5 kg *(5%)*	75 %	45
Grain	Bestmalz - Cara Munich Type II	0.25 kg *(2.5%)*	75 %	120
Grain	Bestmalz - Cara Aromatic	0.6 kg *(6%)*	78 %	50
Grain	Roats Barley Malt	0.32 kg *(3.2%)*	50 %	1300
Grain	MINCH MALT - Irish Ale Malt	6.5 kg *(65.5%)*	82 %	5
Grain	Bestmalz - Cara Munich Type III	0.25 kg *(2.5%)*	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	66 g	45 min	7.6 %
Boil	Ahtanum	35 g	45 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	10 min