

## 100# Ris

---

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **50**
- SRM **31.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **35.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (41.3%)	80.5 %	6
Grain	Maris Otter Crisp	2.5 kg (20.7%)	83 %	6
Grain	Żytni	1 kg (8.3%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (2.9%)	73 %	1001
Grain	Fawcett - Brown	0.25 kg (2.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.1 kg (0.8%)	71 %	600
Grain	Strzegom Monachijski typ II	2 kg (16.5%)	79 %	22
Grain	Fawcett żytni czekoladowy	0.1 kg (0.8%)	71 %	600
Grain	Płatki owsiane	0.5 kg (4.1%)	60 %	3
Grain	Weyermann - Carafa II	0.1 kg (0.8%)	70 %	837
Sugar	Cukier	0.2 kg (1.7%)	100 %	28

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Boil	lunga	50 g	20 min	11 %
------	-------	------	--------	------

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand