

72 Maple RIS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **50**
- SRM **51**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Maple Syrup	2 kg (33.3%)	64 %	50
Grain	Viking Pale Ale malt	1.6 kg (26.7%)	80 %	5
Grain	Abbey Castle	0.6 kg (10%)	80 %	45
Grain	Oats, Flaked	0.6 kg (10%)	80 %	2
Grain	Simpsons - Coffee Malt	0.3 kg (5%)	74 %	250
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.6 kg (10%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	65 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	250 ml	Wyeast Labs