

# BBA RIS

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **70**
- SRM **67.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **68 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC   |
|-------|-----------------------------|----------------|-------|-------|
| Grain | Simpsons - Maris Otter      | 5.5 kg (75.3%) | 81 %  | 5     |
| Grain | Chocolate Malt              | 1 kg (13.7%)   | 73 %  | 961.3 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (4.1%)  | 72 %  | 150.1 |
| Grain | Wheat, Torrified            | 0.3 kg (4.1%)  | 79 %  | 3.4   |
| Grain | Black Barley (Roast Barley) | 0.2 kg (2.7%)  | 55 %  | 1302  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 115 g  | 90 min | 5.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Bond | Ale  | Dry  | 50 g   | WHC        |