

# Imperial Stout (RIS) v1

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **57**
- SRM **36.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9322 liter(s) / kg**
- Mash size **45.3 liter(s)**
- Total mash volume **60.7 liter(s)**

## Fermentables

| Type  | Name                        | Amount           | Yield | EBC |
|-------|-----------------------------|------------------|-------|-----|
| Grain | Simpsons - Maris Otter      | 13.34 kg (86.7%) | 81 %  | 6   |
| Grain | Chocolate Malt (US)         | 0.42 kg (2.7%)   | 60 %  | 690 |
| Grain | Black (Patent) Malt         | 0.42 kg (2.7%)   | 55 %  | 985 |
| Grain | Black Barley (Roast Barley) | 0.42 kg (2.7%)   | 55 %  | 985 |
| Grain | Caramel/Crystal Malt - 120L | 0.42 kg (2.7%)   | 72 %  | 236 |
| Grain | Victory Malt                | 0.42 kg (2.7%)   | 73 %  | 49  |

## Hops

| Use for             | Name               | Amount  | Time     | Alpha acid |
|---------------------|--------------------|---------|----------|------------|
| Boil                | Magnum             | 39.1 g  | 60 min   | 13.5 %     |
| Boil                | Centennial         | 26.08 g | 60 min   | 10.5 %     |
| Boil                | Liberty            | 78.2 g  | 30 min   | 4.5 %      |
| Boil                | East Kent Goldings | 52.14 g | 30 min   | 5.1 %      |
| Aroma (end of boil) | Liberty            | 52.14 g | 0 min    | 4.5 %      |
| Dry Hop             | Liberty            | 52.14 g | 0 day(s) | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 0 g    | Fermentis  |

## Extras

| Type  | Name                   | Amount  | Use for | Time   |
|-------|------------------------|---------|---------|--------|
| Other | fermaid yeast nutrient | 10.42 g | Boil    | 10 min |