

Maple RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **52**
- SRM **66.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.85 kg (64.2%) | 80 % | 5 |
| Grain | Weyermann - Dehusked Carafo III | 0.75 kg (12.5%) | 70 % | 1024 |
| Grain | Cara Gold Castlemalting | 0.75 kg (12.5%) | 78 % | 120 |
| Sugar | Maple Syrup | 0.65 kg (10.8%) | 65.2 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 200 ml | Wyeast Labs |