

## RIS II PK

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **69**
- SRM **39.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **23.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Best	5.2 kg (76%)	80 %	6
Grain	Chocolate Best	0.4 kg (5.8%)	75 %	900
Grain	Roasted Barley	0.1 kg (1.5%)	70 %	1100
Grain	Carafa spezial II	0.05 kg (0.7%)	65 %	1100
Grain	Caramunich 2 Best	0.4 kg (5.8%)	73 %	120
Grain	Special X Best	0.1 kg (1.5%)	75 %	350
Grain	Weyermann - Carawheat	0.09 kg (1.3%)	77 %	97
Grain	Oats, Flaked	0.5 kg (7.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Magnum	20 g	60 min	13 %
Boil	Junga	5 g	60 min	11 %
Boil	Bramling	10 g	15 min	6.4 %

Boil	East Kent Goldings	10 g	15 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
1056	Ale	Slant	300 ml	Fermentis