

# BenderBrewery.Experimental.Ris

- Gravity **23.3 BLG**
- ABV ---
- IBU **92**
- SRM **51.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 6 kg (70.6%)   | 79 %  | 6   |
| Grain | Pszeniczny                  | 1 kg (11.8%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 600         | 0.5 kg (5.9%)  | 68 %  | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.9%) | 68 %  | 400 |
| Grain | Jęczmień palony             | 0.25 kg (2.9%) | 55 %  | 985 |
| Grain | Oats, Flaked                | 0.5 kg (5.9%)  | 80 %  | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 50 g   | 60 min | 13.5 %     |
| Boil    | Fuggles           | 50 g   | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |