

# Coco RIS II

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **72**
- SRM **56.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (58.8%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.6%)	79 %	22
Grain	Czekoladowy	0.25 kg (4.9%)	60 %	1000
Grain	Chocolate Malt (UK)	0.25 kg (4.9%)	73 %	887
Grain	Carafa III	0.1 kg (2%)	1 %	1400
Sugar	Milk Sugar (Lactose)	0.5 kg (9.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	50 g	60 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile