

# Coffe RIS

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **42**
- SRM **52.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7 kg (77.8%)	81 %	6
Grain	Biscuit Malt	0.5 kg (5.6%)	79 %	45
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Weyermann - Carafa I	0.5 kg (5.6%)	70 %	690
Grain	Weyermann - Carafa III	0.5 kg (5.6%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Magnum	20 g	15 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	coffe	200 g	Secondary	3 day(s)