

# Imperial Stout (RIS) v1

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **57**
- SRM **36.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9322 liter(s) / kg**
- Mash size **45.3 liter(s)**
- Total mash volume **60.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	13.34 kg (86.7%)	81 %	6
Grain	Chocolate Malt (US)	0.42 kg (2.7%)	60 %	690
Grain	Black (Patent) Malt	0.42 kg (2.7%)	55 %	985
Grain	Black Barley (Roast Barley)	0.42 kg (2.7%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.42 kg (2.7%)	72 %	236
Grain	Victory Malt	0.42 kg (2.7%)	73 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	39.1 g	60 min	13.5 %
Boil	Centennial	26.08 g	60 min	10.5 %
Boil	Liberty	78.2 g	30 min	4.5 %
Boil	East Kent Goldings	52.14 g	30 min	5.1 %
Aroma (end of boil)	Liberty	52.14 g	0 min	4.5 %
Dry Hop	Liberty	52.14 g	0 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	fermaid yeast nutrient	10.42 g	Boil	10 min