

# RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **65**
- SRM **54.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **48.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **36.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	7 kg (57.6%)	80 %	6
Grain	Roasted Barley	0.7 kg (5.8%)	55 %	591
Grain	Black (Patent) Malt	0.5 kg (4.1%)	55 %	985
Grain	Castlemalting - Cara Clair	0.5 kg (4.1%)	78 %	4
Grain	Briess - Caramel Malt 90L	0.5 kg (4.1%)	75 %	177
Grain	Caramel/Crystal Malt - 60L	0.5 kg (4.1%)	74 %	118
Grain	Briess - Victory Malt	0.5 kg (4.1%)	75 %	55
Grain	Briess - Chocolate Malt	0.35 kg (2.9%)	60 %	690
Grain	Oats, Flaked	0.5 kg (4.1%)	80 %	2
Grain	Special B Malt	0.5 kg (4.1%)	65.2 %	315
Grain	Briess - Bonlander Munich Malt	0.5 kg (4.1%)	78 %	20
Adjunct	Rice Hulls	0.1 kg (0.8%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Equinox	67 g	60 min	13.1 %
Boil	pilgrim	15 g	15 min	9.9 %
Boil	Warrior	13 g	15 min	15.5 %
Boil	Cascade	30 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	12 g	---