

# Stone Brewing RIS

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **45**
- SRM **42.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (76.9%)	80 %	7
Grain	Amber Malt	0.9 kg (10.7%)	75 %	43
Grain	Briess - Roasted Barley	0.5 kg (5.9%)	55 %	591
Grain	Briess - Black Malt	0.55 kg (6.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	34 g	90 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	400 ml	White Labs