

72 Maple RIS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **50**
- SRM **51**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Sugar | Maple Syrup | 2 kg (33.3%) | 64 % | 50 |
| Grain | Viking Pale Ale malt | 1.6 kg (26.7%) | 80 % | 5 |
| Grain | Abbey Castle | 0.6 kg (10%) | 80 % | 45 |
| Grain | Oats, Flaked | 0.6 kg (10%) | 80 % | 2 |
| Grain | Simpsons - Coffee Malt | 0.3 kg (5%) | 74 % | 250 |
| Grain | Caraaroma | 0.3 kg (5%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.6 kg (10%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 65 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 250 ml | Wyeast Labs |