

# Choco RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **69**
- SRM **79.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **54.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 8.8 kg (64.5%) | 80 %  | 5   |
| Grain | Fawcett - Pale Chocolate    | 1 kg (7.3%)    | 71 %  | 600 |
| Grain | Carafa II                   | 0.85 kg (6.2%) | 70 %  | 812 |
| Grain | Weyermann - Chocolate Wheat | 1 kg (7.3%)    | 74 %  | 788 |
| Grain | Weyermann - Chocolate Rye   | 1 kg (7.3%)    | 20 %  | 493 |
| Grain | Fawcett - Crystal           | 1 kg (7.3%)    | 70 %  | 160 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Junga                  | 50 g   | 60 min | 12.5 %     |
| Boil    | Delta                  | 30 g   | 10 min | 6.8 %      |
| Boil    | Glacier                | 30 g   | 10 min | 5.5 %      |
| Boil    | Delta                  | 20 g   | 1 min  | 6.8 %      |
| Boil    | Glacier                | 20 g   | 1 min  | 5.5 %      |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |

## Yeasts

| Name                   | Type | Form  | Amount | Laboratory  |
|------------------------|------|-------|--------|-------------|
| Wyeast - Northwest Ale | Ale  | Slant | 200 ml | Wyeast Labs |