

# ris

- Gravity **28.5 BLG**
- ABV ---
- IBU **100**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **43 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (40.7%)	81 %	4
Grain	Monachijski	5 kg (40.7%)	80 %	16
Grain	chocolate fawcett	0.5 kg (4.1%)	80 %	1117
Grain	dark crystal fawcett	0.3 kg (2.4%)	80 %	300
Grain	carafa III	0.5 kg (4.1%)	80 %	1400
Grain	amber fawcett	0.5 kg (4.1%)	80 %	125
Grain	caramunich typ III	0.5 kg (4.1%)	80 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	125 g	60 min	14.2 %
Aroma (end of boil)	Admiral	25 g	10 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis