

RIS bebok

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **37.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **660 liter(s)**
- Trub loss **1 %**
- Size with trub loss **666.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **679.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **867 liter(s)**
- Total mash volume **1156 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **867 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **101.9 liter(s)** of **76C** water or to achieve **679.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	176 kg (60.9%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	68 kg (23.5%)	80 %	20
Grain	Caraaroma	18 kg (6.2%)	78 %	400
Grain	Weyermann - Melanoiden Malt	12 kg (4.2%)	81 %	53
Grain	Weyermann - Carafa II	7 kg (2.4%)	70 %	837
Grain	Weyermann - Carafa I	3 kg (1%)	70 %	690
Grain	Carafa III	5 kg (1.7%)	70 %	1034

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	habanero	2.88 g	Boil	15 min
Spice	habanero	2 g	Secondary	5 day(s)