

# RIS SRIS

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **97**
- SRM **69.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **38.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale        | 4 kg (36%)     | 80.5 % | 6    |
| Grain | Special B Malt                   | 0.4 kg (3.6%)  | 65.2 % | 315  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.5%)  | 73 %   | 1001 |
| Grain | Weyermann - Carafa II            | 0.3 kg (2.7%)  | 70 %   | 837  |
| Grain | Black Barley (Roast Barley)      | 0.3 kg (2.7%)  | 55 %   | 985  |
| Grain | Słód pszeniczny Bestmalz         | 1 kg (9%)      | 82 %   | 5    |
| Grain | Słód Wędzony Steinbach           | 3.5 kg (31.5%) | 80 %   | 5    |
| Grain | Oats, Malted                     | 0.5 kg (4.5%)  | 80 %   | 2    |
| Grain | Czekoladowy                      | 0.3 kg (2.7%)  | 60 %   | 1000 |
| Grain | Caramel/Crystal Malt - 120L      | 0.3 kg (2.7%)  | 72 %   | 160  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 100 g  | 60 min | 13 %       |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 100 ml | ---        |