

## RiS v4

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **65**
- SRM **66**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.3 liter(s)**
- Total mash volume **51 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	fawcett - Maris Otter	10 kg (78.4%)	81 %	6
Grain	Fawcett - Pale Chocolate	1 kg (7.8%)	71 %	500
Grain	Weyerman - Pszeniczny Czekoladowy	1 kg (7.8%)	73 %	1001
Grain	Castle Malting - Coffee Malt	0.5 kg (3.9%)	74 %	500
Grain	Weyermann - Carafa II special	0.25 kg (2%)	70 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	100 g	60 min	12.5 %