

RIS2017

- Gravity **24.2 BLG**
- ABV ---
- IBU **81**
- SRM **48.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (38.8%)	80 %	7
Grain	Briess - Munich Malt 10L	4 kg (38.8%)	77 %	20
Grain	Caramunich Malt	0.5 kg (4.9%)	71.7 %	110
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Black Barley (Roast Barley)	0.4 kg (3.9%)	55 %	985
Grain	Carafa Spesial 1	0.4 kg (3.9%)	70 %	900
Sugar	cukier	0.5 kg (4.9%)	--- %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgirm	65 g	90 min	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	300 ml	Safale