

## #2 RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **94**
- SRM **73.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 4 kg (64%)     | 80 %  | 5    |
| Grain | Płatki owsiane                         | 0.7 kg (11.2%) | 85 %  | 3    |
| Grain | Jęczmień palony                        | 0.2 kg (3.2%)  | 55 %  | 985  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (4.8%)  | 73 %  | 1001 |
| Grain | Fawcett - Pale<br>Chocolate            | 0.25 kg (4%)   | 71 %  | 600  |
| Grain | Strzegom<br>Czekoladowy jasny          | 0.1 kg (1.6%)  | 68 %  | 400  |
| Grain | Weyermann Specjal<br>W                 | 0.4 kg (6.4%)  | 68 %  | 300  |
| Grain | Caraaroma                              | 0.3 kg (4.8%)  | 78 %  | 400  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 60 min | 11 %       |

### Yeasts

| Name                             | Type | Form   | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP001 - California<br>Ale Yeast | Ale  | Liquid | 300 ml | White Labs |