

## #8. American RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **83**
- SRM **65.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **41.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.76 kg (7.3%)	68 %	1200
Grain	Strzegom Karmel 150	0.52 kg (5%)	75 %	150
Grain	Amber Malt	0.51 kg (4.9%)	75 %	43
Grain	Strzegom Karmel 300	0.82 kg (7.9%)	70 %	299
Grain	Strzegom Monachijski typ I	1 kg (9.7%)	79 %	16
Grain	Pszeniczny	0.25 kg (2.4%)	85 %	4
Grain	Viking Pale Ale malt	6 kg (57.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Amarillo	30 g	30 min	8.6 %
Boil	Chinook	20 g	30 min	12.8 %
Aroma (end of boil)	Amarillo	20 g	15 min	8.6 %
Boil	Centennial	30 g	30 min	9.7 %
Aroma (end of boil)	Centennial	20 g	15 min	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Safale