

New Year's RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **35**
- SRM **56.4**
- 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 **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (47.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (19%) | 79 % | 22 |
| Grain | Barley, Flaked | 1 kg (9.5%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.8 kg (7.6%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy jasny | 0.7 kg (6.7%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.8%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (4.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |