

## RIS 1.0

- Gravity **30.8 BLG**
- ABV ---
- IBU **100**
- SRM **104.5**
- 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 **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (53.8%)	81 %	4
Grain	Casle Malting Whisky Nature	2 kg (15.4%)	85 %	4
Grain	Strzegom Karmel 600	2 kg (15.4%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.7%)	73 %	1001
Grain	Carafa III	1 kg (7.7%)	5 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	150 g	50 min	11.2 %
First Wort	Marynka	25 g	15 min	10 %
Dry Hop	Marynka	25 g	7 day(s)	10 %
Dry Hop	Magnat	50 g	7 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe DARK CHOCOLATE - mocno palone	100 g	Secondary	7 day(s)