

Ris #1

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **57**
- SRM **35.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (27.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.2%) | 79 % | 22 |
| Grain | Pszeniczny | 2 kg (18.2%) | 85 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (4.5%) | 79 % | 130 |
| Grain | cararoma | 0.5 kg (4.5%) | --- % | --- |
| Grain | Płatki owsiane | 2 kg (18.2%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.5%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.5 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Perle | 50 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 300 ml | Fermentum Mobile |