

## RIS #1

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- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **49**
- SRM **38.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **22.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **34.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50.8%)	80 %	5
Grain	Pszeniczny	2 kg (20.3%)	85 %	4
Grain	Czekoladowy	0.25 kg (2.5%)	60 %	788
Grain	Carafa III	0.1 kg (1%)	70 %	1034
Grain	Płatki owsiane	1 kg (10.2%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (2.5%)	71 %	600
Grain	Strzegom Monachijski typ II	1 kg (10.2%)	79 %	22
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %

### Yeasts

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