

# RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **62**
- SRM **90.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	2.5 kg (23.6%)	78 %	18
Grain	Viking Pilsner malt	5 kg (47.2%)	82 %	4
Grain	Viking Malt Barwiący	0.1 kg (0.9%)	--- %	1400
Grain	Płatki owsiane	0.6 kg (5.7%)	85 %	3
Grain	Fawcett - Crystal	0.25 kg (2.4%)	70 %	160
Grain	Weyermann - Chocolate Wheat	0.4 kg (3.8%)	74 %	788
Grain	Fawcett - Red Crystal	0.25 kg (2.4%)	--- %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.7%)	68 %	1200
Grain	Weyermann - Jęczmień Palony	1 kg (9.4%)	--- %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	45 min	13 %
Boil	Iunga	50 g	30 min	11 %
Boil	Cascade	10 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Suszona Śliwka Węgierka	500 g	Boil	15 min
Water Agent	Chlorek Wapnia 33%	5 g	Mash	115 min
Water Agent	Gips Piwowarski	4 g	Mash	115 min