

## ris

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **94**
- SRM **417.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name                                  | Amount         | Yield | EBC   |
|----------------|---------------------------------------|----------------|-------|-------|
| Liquid Extract | Jęczmienny karmelowy ekstrakt słodowy | 1.2 kg (12.4%) | 57 %  | 6818  |
| Liquid Extract | ciemny ekstrakt słodowy żytni         | 1.2 kg (12.4%) | 57 %  | 13068 |
| Liquid Extract | ekstrakt słodowy ciemny WES           | 2.4 kg (24.7%) | 60 %  | 621   |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny   | 1.2 kg (12.4%) | 60 %  | 30    |
| Liquid Extract | WES ekstrakt słodowy jasny            | 3.4 kg (35.1%) | 60 %  | 45    |
| Grain          | Jęczmień palony                       | 0.3 kg (3.1%)  | 100 % | 985   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 100 g  | 60 min | 10 %       |
| Boil    | Challenger | 40 g   | 30 min | 5.8 %      |
| Boil    | Flyer      | 28 g   | 10 min | 9 %        |
| Boil    | Challenger | 20 g   | 10 min | 5.8 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us 05 | Ale  | Slant | 10 ml  | ---        |