

## ris

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- Gravity **26.7 BLG**
- ABV ---
- IBU **45**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **58.5 liter(s)**
- Total mash volume **81.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (42.7%)	79 %	6
Grain	Strzegom Monachijski typ I	7 kg (29.9%)	79 %	16
Grain	Jęczmień palony	1.2 kg (5.1%)	55 %	985
Grain	Caraaroma	1 kg (4.3%)	78 %	400
Grain	Caramunich Malt	1 kg (4.3%)	71.7 %	110
Grain	Carafa	0.8 kg (3.4%)	70 %	664
Grain	Barley, Flaked	0.8 kg (3.4%)	70 %	4
Grain	Oats, Flaked	0.8 kg (3.4%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (3.4%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	160 g	70 min	7 %
Boil	Lublin (Lubelski)	120 g	10 min	3.5 %