

RIS

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **96**
- SRM **108.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (31.5%)	90 %	621
Grain	Strzegom Monachijski typ II	2 kg (18.5%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (13.9%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.5 kg (4.6%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (4.6%)	71 %	600
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Strzegom pszenica prażona	0.4 kg (3.7%)	70 %	1000
Adjunct	Płatki owsiane	0.5 kg (4.6%)	85 %	3
Adjunct	Barley, Flaked	1 kg (9.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	60 g	100 min	13 %
Boil	Magnat	60 g	100 min	11.2 %
Aroma (end of boil)	Mandarina Bavaria	50 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
danstar london	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	płatki burbon	30 g	Secondary	10 day(s)
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