

## RIS#2

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- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **124**
- SRM **123.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **6.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **35 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.73 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Strzegom Karmel 600	2 kg (36.4%)	68 %	601
Grain	Strzegom Czekoladowy 400	1 kg (18.2%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis