

RIS

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **44**
- SRM **37**
- 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 **37.9 liter(s)**
- Total mash volume **50.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (63.2%) | 80 % | 5 |
| Grain | Carafa III | 0.25 kg (2%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (1.6%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ II | 1 kg (7.9%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1 kg (7.9%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 1 kg (7.9%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4%) | 75 % | 150 |
| Grain | Pszeniczny | 0.5 kg (4%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 50 g | 20 min | 4 % |