

# RIS 2020r

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **86**
- SRM **58.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	3.2 kg (34%)	80 %	4
Grain	Słód Pale Ale 5 kg Strzegom	3.8 kg (40.4%)	79 %	6
Grain	Słód Żytni	0.5 kg (5.3%)	81 %	9
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Pale Chocolate	0.3 kg (3.2%)	69 %	600
Grain	Słód Palony Black 0,5 kg	0.3 kg (3.2%)	73 %	1350
Grain	Słód Carafa® Special typ III	0.3 kg (3.2%)	65 %	1400
Grain	Słód Czekoladowy	0.2 kg (2.1%)	68 %	1200
Grain	Słód Czekoladowy Jasny - 1kg - Viking Malt	0.3 kg (3.2%)	72 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka! 100g - USA	15 g	60 min	18 %
Boil	Marynka	100 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	150 ml	---