

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **68**
- SRM **55.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (61.5%)	79 %	6
Grain	Monachijski	2 kg (20.5%)	80 %	16
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (5.1%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (5.1%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Challenger	50 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis