

# RIS

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **38.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (10.1%)	80 %	16
Grain	Viking Pale Ale malt	3 kg (30.2%)	80 %	5
Grain	Płatki owsiane	1 kg (10.1%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (3%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.25 kg (2.5%)	70 %	128
Grain	Caraaroma	0.5 kg (5%)	78 %	400
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (34.2%)	80 %	---

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1 ml	Fermentum Mobile