

ris

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **63**
- SRM **33.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (81.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (5.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.1%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.3 kg (3.1%) | 55 % | 985 |
| Grain | Czekoladowy | 0.2 kg (2%) | 60 % | 788 |
| Grain | Melanoiden Malt | 0.3 kg (3.1%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 12.4 % |
| Boil | Challenger | 30 g | 20 min | 6.4 % |
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| Boil | Challenger | 30 g | 60 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s-04 | Ale | Slant | 225 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | skórka pomarańczowa | 50 g | Boil | 10 min |

Notes

- 8,4%
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