

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **64**
- SRM **36.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	7
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Bestmalz Monachijski typ II	1.1 kg (18.3%)	79 %	25
Grain	Strzegom Karmel 300	0.1 kg (1.7%)	70 %	300
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.3%)	68 %	1200
Grain	Strzegom Barwiący 1300-1600 EBC	0.1 kg (1.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	80 min	13.5 %
Boil	Lublin (Lubelski)	15 g	80 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---