

## ris

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **75**
- SRM **39.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (46.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (3.9%)	79 %	22
Grain	Strzegom Monachijski typ I	1.8 kg (14.1%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (3.9%)	79 %	10
Grain	Pszeniczny	1 kg (7.8%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (1.6%)	75 %	150
Grain	Płatki owsiane	0.5 kg (3.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (3.9%)	85 %	3
Grain	Słód Wędzony Steinbach	0.5 kg (3.9%)	80 %	5
Grain	Caraaroma	0.7 kg (5.5%)	78 %	400
Grain	Carafa II	0.6 kg (4.7%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	50 min	12.6 %