

RIS 3

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **53**
- SRM **54.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal | 3.4 kg (34.7%) | 81 % | 26 |
| Grain | Weyermann Pale Ale | 2.5 kg (25.5%) | 85 % | 7 |
| Grain | Weyermann Pszeniczny jasny | 1 kg (10.2%) | 80 % | 6 |
| Grain | Weyermann Carapils | 1 kg (10.2%) | 78 % | 4 |
| Grain | Weyermann Carafa Special II | 0.5 kg (5.1%) | 80 % | 1150 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.5 kg (5.1%) | 80 % | 1000 |
| Grain | Castle Malting Chateau Cafe | 0.5 kg (5.1%) | 80 % | 500 |
| Grain | Płatki owsiane | 0.4 kg (4.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 90 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 5.6 % |
| Boil | Fuggles | 30 g | 15 min | 4.7 % |
| Boil | Hallertau | 30 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Płatki kokosowe | 100 g | Secondary | 21 day(s) |

| | | | | |
|--------|---------------|-------|-----------|-----------|
| Flavor | Płatki dębowe | 100 g | Secondary | 21 day(s) |
|--------|---------------|-------|-----------|-----------|