

# RIS

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **74**
- SRM **57.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **39.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (37.6%)	80 %	6.5
Grain	Strzegom Monachijski typ II	5 kg (37.6%)	79 %	22
Grain	Pszeniczny	1 kg (7.5%)	85 %	4.5
Grain	Jęczmień palony	1 kg (7.5%)	55 %	1150
Grain	Strzegom Czekoladowy 1200	0.4 kg (3%)	68 %	1000
Grain	Strzegom Bursztynowy	0.4 kg (3%)	70 %	49
Grain	Płatki owsiane	0.5 kg (3.8%)	85 %	3.6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	50 min	8 %
Boil	Northdown	50 g	50 min	8.1 %
Aroma (end of boil)	Lublin (Lubelski)	125 g	10 min	3.7 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.1 %