

# RIS

- Gravity **40.1 BLG**
- ABV **22.5 %**
- IBU **46**
- SRM **48.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (41%)	79 %	22
Grain	Strzegom Karmel 600	1 kg (8.2%)	68 %	601
Grain	Briess - Pale Ale Malt	3 kg (24.6%)	80 %	7
Grain	Abbey Castle	1 kg (8.2%)	80 %	45
Grain	Strzegom Czekoladowy jasny	0.25 kg (2%)	68 %	400
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.9%)	80 %	---
Sugar	Cukier trzcinowy	0.25 kg (2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Nelson Sauvín	20 g	30 min	11 %
Boil	Nelson Sauvín	10 g	15 min	11 %
Boil	Nelson Sauvín	10 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11 %