

RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **61**
- SRM **60**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4.5 kg (72.6%) | 80 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (8.1%) | 76 % | 150 |
| Grain | Weyermann - Carafa II | 0.5 kg (8.1%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 1400 |
| Grain | Weyermann pszeniczny jasny | 0.25 kg (4%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.25 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 30 min | 10 % |
| Boil | Marynka | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|-------------|
| Wyeast - London Ale | Ale | Slant | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------------|--------|-----------|----------|
| Herb | płatki dębowe z whisky | 25 g | Secondary | 5 day(s) |