

# RIS

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **69**
- SRM **68.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.7%)	80 %	5
Grain	Jęczmień palony	0.24 kg (3.3%)	55 %	985
Grain	Chocolate Malt (UK)	0.3 kg (4.2%)	73 %	887
Grain	Special B Castle	0.18 kg (2.5%)	70 %	350
Grain	Strzegom Karmel 600	0.35 kg (4.9%)	68 %	601
Grain	Strzegom Pszeniczny	0.23 kg (3.2%)	81 %	6
Grain	Fawcett - Pale Chocolate	0.25 kg (3.5%)	71 %	600
Grain	Biscuit Malt	0.12 kg (1.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	118 ml	Fermentis