

# RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **45.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Wędzony bukiem                         | 3.6 kg (35.3%) | 82 %  | 10   |
| Grain | Pale Ale Castle                        | 3.6 kg (35.3%) | 80 %  | 8    |
| Grain | Pszeniczny jasny Bestmalz (Wheat Malt) | 0.7 kg (6.9%)  | 80 %  | 5    |
| Grain | Weyermann Röstgerste                   | 0.6 kg (5.9%)  | 82 %  | 1200 |
| Grain | Cristal Weitzen                        | 0.4 kg (3.9%)  | --- % | ---  |
| Grain | Cara 150                               | 0.3 kg (2.9%)  | --- % | 150  |
| Grain | Coffie Dunkel                          | 0.3 kg (2.9%)  | --- % | ---  |
| Grain | Carafa II Weyermann                    | 0.3 kg (2.9%)  | 70 %  | 1150 |
| Grain | Chocolate 900                          | 0.2 kg (2%)    | 73 %  | 400  |
| Grain | Cara 300                               | 0.2 kg (2%)    | --- % | ---  |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |