

ris

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **69**
- SRM **58.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|-----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (74.3%) | 81 % | 26 |
| Grain | Biscuit Malt | 0.25 kg (5.5%) | 79 % | 45 |
| Grain | Viking Czekoladowy ciemny | 0.5 kg (10.9%) | 67 % | 900 |
| Grain | Jęczmień palony | 0.25 kg (5.5%) | 55 % | 985 |
| Grain | Carafa III | 0.056 kg (1.2%) | 70 % | 1034 |
| Grain | Simpsons - Crystal Extra Dark | 0.044 kg (1%) | 74 % | 315 |
| Grain | Fawcett - Pale Chocolate | 0.074 kg (1.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 45 min | 13.5 % |
| Boil | lunga | 20 g | 45 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | Fermentum Mobile |