

RIS 4

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **57**
- SRM **50.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (35.4%) | 81 % | 26 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (17.7%) | 80 % | 35 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (10.4%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (10.4%) | 80 % | 6 |
| Grain | Żytni | 1 kg (10.4%) | 85 % | 8 |
| Grain | Fawcett - Pale Chocolate | 1 kg (10.4%) | 71 % | 600 |
| Grain | Carafa III | 0.5 kg (5.2%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 90 g | 60 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 5.6 % |
| Boil | Fuggles | 30 g | 30 min | 4.7 % |
| Boil | Hallertau | 30 g | 15 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | Płatki kokosowe | 100 g | Secondary | 14 day(s) |