

## RIS #4 - bo ty zawsze robisz imperialne

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- Gravity **26.6 BLG**
- ABV ---
- IBU ---
- SRM **84.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Pilsner Malt         | 7 kg (68%)    | 81 %  | 5    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (5.8%) | 73 %  | 1001 |
| Grain | Strzegom Czekoladowy 400         | 0.3 kg (2.9%) | 68 %  | 400  |
| Grain | Płatki owsiane                   | 0.5 kg (4.9%) | 85 %  | 3    |
| Grain | Jęczmień palony                  | 0.5 kg (4.9%) | 55 %  | 985  |
| Grain | Żytni                            | 1 kg (9.7%)   | 85 %  | 8    |
| Grain | Strzegom Karmel 600              | 0.4 kg (3.9%) | 68 %  | 601  |