

# RIS

- Gravity **20.5 BLG**
- ABV ---
- IBU **119**
- SRM **88.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (74.4%)	79 %	6
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.7%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.25 kg (2.3%)	71 %	600
Grain	Strzegom Karmel 150	0.8 kg (7.4%)	75 %	150
Grain	Fawcett - Caramalt	0.3 kg (2.8%)	75 %	59
Grain	Płatki owsiane	0.4 kg (3.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Magnum	20 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

## Extras

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