

RIS

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **72**
- SRM **45**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **42.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	5 kg (43.3%)	80 %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	2 kg (17.3%)	79 %	6
Grain	Abbey Malt Weyermann	1 kg (8.7%)	70 %	45
Grain	Viking melanoidynowy	1 kg (8.7%)	75 %	60
Grain	Słód kawowy 250 EBC CastleMalting Belgia	0.53 kg (4.6%)	77 %	250
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.3%)	75 %	30
Grain	Słód pszeniczny czekoladowy 800-1000 EBC	0.514 kg (4.5%)	70 %	1000
Grain	Słód palony black 1200-1450 EBC	0.1 kg (0.9%)	73.5 %	1300
Dry Extract	WES ekstrakt słodowy jasny	0.9 kg (7.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	100 g	60 min	8.08 %
Boil	ekuanot	30 g	60 min	14.5 %