

Ris

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **61**
- SRM **30.4**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (54.3%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (10.9%) | 85 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (18.5%) | 80 % | --- |
| Grain | Weyermann pszeniczny wędzony dębem | 1 kg (10.9%) | 80 % | 0 |
| Grain | Jęczmień palony | 0.5 kg (5.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 100 g | 60 min | 4.5 % |
| Boil | Cascade | 100 g | 30 min | 6 % |