

RIS Aleksander Homebrewing

- Gravity **24 BLG**
- ABV **11 %**
- IBU **52**
- SRM **35**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (84.2%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (5.3%) | 83 % | 5 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.3%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.3 kg (3.2%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 60 g | 60 min | 11.2 % |
| Boil | Challenger | 50 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 3000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe średnio palone | 50 g | Secondary | 10 day(s) |