

# 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)