

# RIS BA

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **150**
- SRM **50.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.2%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (33.7%)	79 %	22
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034
Grain	Wayermann Czekoladowy Żytni	0.3 kg (3.4%)	68 %	1200
Grain	Wayermann Czekoladowy Pszeniczny	0.3 kg (3.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	80 g	60 min	15.5 %
Boil	Warrior	40 g	90 min	15.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe macerowane w Jack Daniels	100 g	Secondary	14 day(s)