

## RIS/FES 15

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **111**
- SRM **36.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (58.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (4.9%)	79 %	22
Grain	Viking Wheat Malt	0.5 kg (4.9%)	83 %	5
Grain	Płatki owsiane	0.5 kg (4.9%)	60 %	3
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.4%)	68 %	400
Grain	Weyermann - Carafa I	0.3 kg (2.9%)	70 %	690
Grain	Jęczmień palony	0.25 kg (2.4%)	55 %	985
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (16.5%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	60 min	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis