

# Ris Homebeer

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **108**
- SRM **81**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (41.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.1%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (2.8%)	70 %	299
Grain	Żytni	0.26 kg (3.6%)	85 %	8
Grain	Castle Cafe	0.2 kg (2.8%)	75.5 %	480
Grain	Płatki owsiane	0.2 kg (2.8%)	85 %	3
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (23.6%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	3.6 %
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Marynka	100 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar