

## RIS II

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- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU **68**
- SRM **69.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.9%)	80 %	4
Grain	Strzegom Wiedeński	2.2 kg (27.1%)	79 %	10
Grain	Płatki owsiane	1 kg (12.3%)	85 %	3
Grain	Weyermann - Dehusked Carafa III	0.5 kg (6.2%)	70 %	1024
Grain	Brown Malt (British Chocolate)	0.5 kg (6.2%)	70 %	128
Grain	Viking Cookie	0.5 kg (6.2%)	79 %	50
Grain	Chocolate Malt (UK)	0.3 kg (3.7%)	73 %	887
Grain	Weyermann - Dehusked Carafa I	0.12 kg (1.5%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Denny's Favourite 50	Ale	Slant	450 ml	---