

RIS na zime

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **47**
- SRM **100**
- 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 **120 min**
- Evaporation rate **18 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (53%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (13.2%) | 80 % | 22 |
| Grain | Jęczmień palony | 1 kg (13.2%) | 55 % | 985 |
| Grain | Caraaroma | 0.3 kg (4%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4%) | 73 % | 120 |
| Grain | Carafa | 0.3 kg (4%) | 70 % | 664 |
| Grain | Płatki owsiane | 0.25 kg (3.3%) | 85 % | 3 |
| Grain | Carafa III | 0.4 kg (5.3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil | Marynka | 40 g | 110 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| SafAle™ T-58 | Ale | Dry | 23 g | Fermentis |