

Ris pod płatki

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **36**
- SRM **55.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **46.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (60.6%) | 80 % | 5 |
| Grain | Żytni | 3 kg (22.7%) | 85 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (7.6%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.2 kg (1.5%) | 55 % | 985 |
| Grain | Karmelowy żytni Strzegom | 1 kg (7.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |