

RIS STYCZEŃ

- Gravity **39.1 BLG**
- ABV **21.7 %**
- IBU **85**
- SRM **68**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **61.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 10 kg (61%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (6.1%) | 79 % | 16 |
| Grain | Caraaroma | 1 kg (6.1%) | 78 % | 400 |
| Grain | Pszeniczny | 1 kg (6.1%) | 85 % | 4 |
| Grain | Żytni | 1 kg (6.1%) | 85 % | 8 |
| Grain | Chocolate Malt (UK) | 1 kg (6.1%) | 73 % | 900 |
| Grain | Carafa III | 0.4 kg (2.4%) | 70 % | 1300 |
| Adjunct | Briess - Oat Flakes | 1 kg (6.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 100 g | 90 min | 14.3 % |
| Boil | lunga | 70 g | 90 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |