

## ris v2

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- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **62**
- SRM **53.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel    | 4 kg (74.1%)   | 80 %   | 6   |
| Grain | Monachijski              | 0.25 kg (4.6%) | 80 %   | 16  |
| Grain | Viking Wheat Malt        | 0.25 kg (4.6%) | 83 %   | 5   |
| Grain | Caraaroma                | 0.25 kg (4.6%) | 78 %   | 400 |
| Grain | Black Swaen Coffee       | 0.25 kg (4.6%) | 75.5 % | 600 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.9%)  | 71 %   | 550 |
| Grain | Jęczmień palony          | 0.3 kg (5.6%)  | 55 %   | 985 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Challenger      | 50 g   | 60 min | 7 %        |
| Boil    | Magnum          | 10 g   | 60 min | 13.5 %     |
| Boil    | Styrian Golding | 10 g   | 15 min | 3.6 %      |