

RIS WBR #2 20L

- Gravity **26.4 BLG**
- ABV ---
- IBU **58**
- SRM **49.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **35.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (42.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 3.5 kg (29.9%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.6 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (4.3%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.3%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (3.4%) | 75 % | 2 |
| Grain | Weyermann - Carafa I | 0.4 kg (3.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 625 ml | White Labs |