

# RIS wg Homebrewing.pl

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **42**
- SRM **42.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (82.5%)	80 %	5
Grain	Jęczmień palony	0.35 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 600	0.35 kg (5.2%)	68 %	601
Grain	Strzegom Pszeniczny	0.35 kg (5.2%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.14 kg (2.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	42 g	60 min	7 %
Boil	East Kent Goldings	14 g	20 min	5.1 %
Aroma (end of boil)	Challenger	14 g	10 min	7 %
Aroma (end of boil)	East Kent Goldings	14 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	70 ml	Danstar