

# Tonka RIS

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **47**
- SRM **97**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	6 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ II	3 kg (16.7%)	79 %	22
Grain	Strzegom Czekoladowy jasny	2 kg (11.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (5.6%)	68 %	1200
Grain	Strzegom Barwiący	2 kg (11.1%)	68 %	1300
Grain	Sweet Carmel	2 kg (11.1%)	75 %	60
Grain	Strzegom Pszeniczny	2 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.4 %
Boil	Lublin (Lubelski)	100 g	30 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	-

## Extras

Type	Name	Amount	Use for	Time
Spice	Tonka	21 g	Secondary	5 day(s)