

# Torfowy RIS 2023

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **61**
- SRM **30.8**
- 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 **17.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.36 kg (20.9%)	81 %	5
Grain	Jęczmień palony	0.23 kg (3.5%)	55 %	985
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Weyermann Caramunich 3	0.32 kg (4.9%)	76 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.5%)	73 %	1001
Grain	Viking Wędzony torfem	3.5 kg (53.8%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %
Boil	Styrian Golding	20 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis