

White RIS

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **73**
- SRM **7.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.6%)	80 %	5
Grain	Monachijski	2 kg (21.1%)	80 %	16
Grain	Żytni	0.5 kg (5.3%)	85 %	8
Grain	Weyermann - Smoked Malt	1 kg (10.5%)	81 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (5.3%)	80 %	6
Grain	Płatki jęczmienne	0.5 kg (5.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm	Ale	Dry	7.41 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarno kawy Brazill Yellow Bourbon	100 g	Secondary	1 day(s)
Flavor	Ziarno kakaowca macerowane w bourbonie	100 g	Secondary	7 day(s)
Flavor	Łaski wanilii bourbon	10 g	Secondary	7 day(s)
Flavor	Płatki Dębowe	50 g	Secondary	30 day(s)