

# White RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **88**
- SRM **10.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Monachijski	3 kg (27.3%)	80 %	16
Grain	Żytni	0.5 kg (4.5%)	85 %	8
Grain	Fawcett - Crystal	0.5 kg (4.5%)	70 %	120
Grain	Weyermann - Smoked Malt	1 kg (9.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (4.5%)	80 %	3
Grain	Płatki jęczmienne	0.5 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 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)