RIS

- Gravity **36.1 BLG**
- ABV **---**
- IBU **69**
- SRM **51.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(47.8%)*	80 %	5
Grain	Strzegom Pszeniczny	3 kg *(26.1%)*	81 %	6
Grain	Strzegom Czekoladowy jasny	0.6 kg *(5.2%)*	68 %	400
Grain	Słód owsiany Fawcett	0.5 kg *(4.3%)*	61 %	5
Grain	Strzegom Monachijski typ II	0.3 kg *(2.6%)*	79 %	22
Grain	Jęczmień palony	0.5 kg *(4.3%)*	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg *(0.9%)*	70 %	1000
Sugar	Brown Sugar, Dark	0.5 kg *(4.3%)*	100 %	99
Grain	Płatki orkiszowe	0.5 kg *(4.3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Magnat	50 g	60 min	11.2 %
Boil	Lublin (Lubelski)	50 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale