

## Risik

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **59**
- SRM **46.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.1 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński<br>1 2 3      | 3 kg (22.6%)   | 85 %  | 10   |
| Grain | Strzegom<br>Monachijski typ II d | 3 kg (22.6%)   | 85 %  | 22   |
| Grain | Viking Pale Ale malt<br>d        | 4 kg (30.2%)   | 85 %  | 5    |
| Grain | Wędzony bukiem<br>Viking Malt d  | 1 kg (7.5%)    | 82 %  | 10   |
| Grain | Płatki żytnie                    | 1 kg (7.5%)    | 85 %  | 3    |
| Grain | Strzegom Karmel<br>600           | 0.5 kg (3.8%)  | 68 %  | 601  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.5 kg (3.8%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący                | 0.25 kg (1.9%) | 68 %  | 1300 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 80 g   | 90 min | 12.4 %     |
| Aroma (end of boil) | Marynka | 60 g   | 10 min | 8.1 %      |

### Notes

- 18l : 23.5-24blg : RIS  
23l : 13 blg Nie wiem co za piwo to bedzie  
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