RIS z resztek #2

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **60**
- SRM **55.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(60.9%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(12.2%)*	79 %	16
Grain	Strzegom Karmel 30	1 kg *(12.2%)*	75 %	30
Grain	Carafa III	0.22 kg *(2.7%)*	70 %	1034
Grain	Jęczmień palony	0.33 kg *(4%)*	55 %	985
Grain	Czekoladowy	0.41 kg *(5%)*	60 %	788
Grain	Briess - Chocolate Malt	0.25 kg *(3%)*	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	80 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis