

ris

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **106**
- SRM **66.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (44.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (8.9%) | 79 % | 10 |
| Grain | Płatki owsiane | 1 kg (8.9%) | 85 % | 3 |
| Grain | Viking Malt Wędzony Czereśnią | 0.7 kg (6.2%) | 82 % | 10 |
| Grain | Pszeniczny | 0.5 kg (4.5%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.5%) | 75 % | 30 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (2.7%) | 71 % | 300 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.5%) | 75 % | 150 |
| Grain | Strzegom pszenica prażona | 0.8 kg (7.1%) | 70 % | 1000 |
| Grain | Weyermann - Carafa I | 0.4 kg (3.6%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.5 kg (4.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 100 g | 45 min | 11.5 % |
| Boil | Mosaic | 40 g | 35 min | 12 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 8 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |