RIS WBR #2 20L

- Gravity **26.4 BLG**
- ABV **---**
- IBU **58**
- SRM **49.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **35.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(42.7%)*	80 %	5
Grain	Strzegom Monachijski typ II	3.5 kg *(29.9%)*	79 %	22
Grain	Jęczmień palony	0.6 kg *(5.1%)*	55 %	985
Grain	Caraaroma	0.5 kg *(4.3%)*	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(4.3%)*	73 %	120
Grain	Płatki pszeniczne	0.4 kg *(3.4%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(3.4%)*	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg *(3.4%)*	75 %	2
Grain	Weyermann - Carafa I	0.4 kg *(3.4%)*	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	625 ml	White Labs