

## High Gravity RIS

- Gravity **38.9 BLG**
- ABV **21.5 %**
- IBU **65**
- SRM **69.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt         | 9.2 kg (88.5%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.5 kg (4.8%)  | 68 %  | 1202 |
| Grain | Strzegom Karmel<br>600       | 0.4 kg (3.8%)  | 68 %  | 601  |
| Grain | Jęczmień palony              | 0.3 kg (2.9%)  | 55 %  | 985  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |
| Boil    | Amarillo               | 30 g   | 60 min | 9.5 %      |

### Extras

| Type  | Name                    | Amount | Use for   | Time     |
|-------|-------------------------|--------|-----------|----------|
| Other | płatki dębowe<br>whisky | 100 g  | Secondary | 5 day(s) |