

## Prosty ris

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **68**
- SRM **58**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC  |
|-------|----------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 6 kg (51.1%)   | 80 %   | 5    |
| Grain | Jęczmień palony      | 0.7 kg (6%)    | 55 %   | 985  |
| Grain | Pale choco           | 0.5 kg (4.3%)  | 68 %   | 1200 |
| Grain | Żytni                | 4 kg (34%)     | 85 %   | 8    |
| Grain | Special w            | 0.3 kg (2.6%)  | 70 %   | 350  |
| Grain | Castle Cafe          | 0.25 kg (2.1%) | 75.5 % | 480  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 60 g   | 60 min | 15.5 %     |
| Boil    | lunga                  | 20 g   | 60 min | 11 %       |