Ris4

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **39**
- SRM **37.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(54.1%)*	80 %	5
Grain	Carabohemian	0.5 kg *(5.4%)*	80 %	180
Grain	Special w	0.5 kg *(5.4%)*	80 %	300
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(5.4%)*	73 %	120
Grain	Castle Cafe	0.25 kg *(2.7%)*	75.5 %	480
Grain	Biscuit Malt	0.5 kg *(5.4%)*	79 %	45
Grain	Castel cara terra	0.5 kg *(5.4%)*	70 %	190
Grain	Abbey Castle	0.5 kg *(5.4%)*	80 %	45
Grain	Monachijski	1 kg *(10.8%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	52 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Oso5	Ale	Slant	1100 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.