RIS v1

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **56**
- SRM **70.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(41.7%)*	85 %	7
Grain	Monachijski	1 kg *(8.3%)*	80 %	16
Grain	Weyermann - Carafa II	1 kg *(8.3%)*	70 %	837
Grain	Weyermann - Caraamber	2 kg *(16.7%)*	75 %	65
Grain	Jęczmień palony	0.5 kg *(4.2%)*	55 %	985
Grain	Weyermann pszeniczny jasny	1 kg *(8.3%)*	80 %	6
Grain	Płatki owsiane	1 kg *(8.3%)*	60 %	3
Grain	czekoladowy weyermann	0.5 kg *(4.2%)*	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Styrian Golding	30 g	15 min	3.6 %

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dęowe bourbon	150 g	Secondary	14 day(s)

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