

Ris

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **59**
- SRM **47.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (35.7%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (35.7%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (14.3%) | 80 % | 16 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (3.6%) | 71 % | 600 |
| Grain | Briess - Black Malt | 0.5 kg (3.6%) | 55 % | 985 |
| Grain | Briess - Extra Special Malt | 0.5 kg (3.6%) | 73 % | 256 |
| Grain | Weyermann - Carafa II | 0.5 kg (3.6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Challenger | 100 g | 60 min | 7 % |