

## RIS v???

- Gravity **25.7 BLG**
- ABV ---
- IBU **64**
- SRM **61**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

| Type  | Name                           | Amount          | Yield  | EBC  |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt           | 1.5 kg (17.1%)  | 80 %   | 5    |
| Grain | Munich Malt                    | 2.17 kg (24.8%) | 80 %   | 18   |
| Grain | diastatyczny                   | 1.46 kg (16.7%) | 80 %   | 4    |
| Grain | Oats, Flaked                   | 1.16 kg (13.2%) | 80 %   | 2    |
| Grain | Caraaroma                      | 0.51 kg (5.8%)  | 78 %   | 400  |
| Grain | Brown Malt (British Chocolate) | 0.83 kg (9.5%)  | 70 %   | 128  |
| Grain | Strzegom Czekoladowy ciemny    | 0.42 kg (4.8%)  | 68 %   | 1200 |
| Grain | Fawcett - Pale Chocolate       | 0.36 kg (4.1%)  | 71 %   | 600  |
| Grain | Jęczmień palony                | 0.14 kg (1.6%)  | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)           | 0.21 kg (2.4%)  | 76.1 % | 0    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 67 g   | 60 min | 11 %       |