#91 RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **84**
- SRM **50.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(51.5%)*	82 %	4
Grain	Żytni	2.2 kg *(22.7%)*	85 %	8
Grain	Płatki owsiane	1 kg *(10.3%)*	60 %	3
Grain	Special B Malt	0.75 kg *(7.7%)*	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.38 kg *(3.9%)*	71 %	600
Grain	Weyermann - Dehusked Carafa III	0.38 kg *(3.9%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ma być 100 ibu	100 g	90 min	10 %

Notes

- Warzenie 20-21.06.2021
  1kg carafa III s. cold steeping 2.5l wody
  Gęstwa us-05 500ml, dodana 22.06. w temp 15 stopni (przed napowietrzaniem sterownik pokazywał 13,4)

  Fermentacja:
  1 dzień - (22.06) - 13
  2 dzień - (24.06) - 13
  3 dzień - (25.06) - 13
  4 dzień - (26.06) - 14
  5 dzień - (27.06) - 15
  6 dzień - (28.06) - 16
  7 dzień - (29.06) - 17
  8 dzień - (30.06) - 18
  Jun 20, 2021, 7:02 PM

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