

## RiS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **57**
- SRM **61.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

### Fermentables

| Type  | Name                        | Amount      | Yield | EBC  |
|-------|-----------------------------|-------------|-------|------|
| Grain | Strzegom Pilzneński         | 9 kg (72%)  | 80 %  | 4    |
| Grain | Jęczmień palony             | 1 kg (8%)   | 55 %  | 985  |
| Grain | Strzegom Monachijski typ II | 1 kg (8%)   | 79 %  | 22   |
| Grain | Pszeniczny                  | 1 kg (8%)   | 85 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4%) | 68 %  | 1200 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

### Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Spice | Płatki dębowe | 50 g   | Secondary | 7 day(s) |