Najlepszy domowy RIS AD 2014 wg Kopyra

- Gravity **22.2 BLG**
- ABV **---**
- IBU **72**
- SRM **77.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg *(29.4%)*	79 %	22
Grain	Viking Pale Ale malt	4 kg *(29.4%)*	80 %	5
Grain	Strzegom Pszeniczny	3 kg *(22.1%)*	81 %	6
Grain	Jęczmień palony	0.5 kg *(3.7%)*	55 %	985
Grain	Strzegom Karmel 300	1 kg *(7.4%)*	70 %	299
Grain	Strzegom Karmel 600	1 kg *(7.4%)*	68 %	601
Grain	Strzegom Czekoladowy 1200	0.1 kg *(0.7%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	30 g	Danstar