

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **93**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (28.6%)	79 %	22
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Carafa III	0.25 kg (3.6%)	70 %	1300
druga połowa przed mash outem - razem 0.5 kg				
Grain	Jęczmień palony	0.125 kg (1.8%)	55 %	985
druga połowa przed mash outem - razem 0.25 kg				
Grain	Weyermann - Chocolate Rye	0.125 kg (1.8%)	20 %	493
druga połowa przed mash outem - razem 0.25 kg				
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	12.5 %
Boil	Marynka	30 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis