RIS STYCZEŃ

- Gravity **38.7 BLG**
- ABV **21.4 %**
- IBU **90**
- SRM **60.2**
- 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 **45.6 liter(s)**
- Total mash volume **60.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg *(61.7%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(6.2%)*	79 %	16
Grain	Caraaroma	1 kg *(6.2%)*	78 %	400
Grain	Pszeniczny	1 kg *(6.2%)*	85 %	4
Grain	Żytni	1 kg *(6.2%)*	85 %	8
Grain	Chocolate Malt (UK)	1 kg *(6.2%)*	73 %	900
Grain	Carafa III	0.2 kg *(1.2%)*	70 %	1034
Adjunct	Briess - Oat Flakes	1 kg *(6.2%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	150 g	60 min	14.3 %
Boil	Challenger	41 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale