

# RIS VLADIMIR

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **71.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt             | 5 kg (58.1%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ 10,8    | 0.8 kg (9.3%) | 79 %  | 16   |
| Grain | Carafa III                       | 0.5 kg (5.8%) | 70 %  | 1034 |
| Grain | Weyermann Caramunich 3           | 0.5 kg (5.8%) | 76 %  | 150  |
| Grain | Żytni                            | 0.5 kg (5.8%) | 85 %  | 8    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.8%) | 73 %  | 1001 |
| Grain | Caramel/Crystal Malt - 10L       | 0.4 kg (4.7%) | 75 %  | 20   |
| Grain | Jęczmień palony                  | 0.4 kg (4.7%) | 55 %  | 985  |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |