

## #39 RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **72**
- SRM **59.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **51 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **50.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (30.3%)	81 %	4
Grain	Castle Pale Ale	2.5 kg (18.9%)	80 %	8
Grain	Monachijski	1.3 kg (9.8%)	80 %	16
Grain	Pszeniczny	1.3 kg (9.8%)	85 %	4
Grain	Żytni	1 kg (7.6%)	85 %	8
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.8%)	68 %	400
Grain	Carafa III	0.3 kg (2.3%)	70 %	1034
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Płatki owsiane	0.4 kg (3%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (3%)	75 %	2
Grain	Płatki pszeniczne	0.4 kg (3%)	85 %	3
Grain	Strzegom Karmel 300	0.3 kg (2.3%)	70 %	299
Grain	Special B Malt	0.1 kg (0.8%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.1 kg (0.8%)	70 %	128
Grain	Caramunich® typ I	0.1 kg (0.8%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	7.8 %
Boil	Lublin (Lubelski)	60 g	10 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Dry	22 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	20 g	Secondary	3 day(s)