

## iceRIS vol.2

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **87**
- SRM **110.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 3.4 kg (77.3%) | 90 %  | 621 |
| Dry Extract    | Muntons DME - Extra Dark        | 0.5 kg (11.4%) | 95 %  | 75  |
| Sugar          | melasa trzcinowa                | 0.5 kg (11.4%) | 95 %  | --- |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 60 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Fuggles | 30 g   | 5 min  | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

### Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Spice  | wanilia         | 10 g   | Secondary | 7 day(s) |
| Flavor | cold brew coffe | 600 g  | Bottling  | ---      |