

# Maturalny RIS

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **50**
- SRM **62.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **26.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.62 kg (69.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.2%)	85 %	3
Adjunct	Pszenica niesłodowana	0.2 kg (2.5%)	75 %	3
Dry Extract	Briess DME - Golden Light	0.25 kg (3.1%)	80 %	8
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200
Grain	Strzegom Karmel 600	0.25 kg (3.1%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.1%)	75 %	30
Grain	Jęczmień palony	0.5 kg (6.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale