

## New Year RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **59.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód monachijski II Viking Malt Strzegom	3 kg (41%)	78 %	22
Grain	Viking Malt Pilzneński	2.4 kg (32.8%)	80 %	3.75
Grain	Castle Malting Wheat Chocolat	0.448 kg (6.1%)	65 %	950
Grain	Weyermann Carafa II	0.392 kg (5.4%)	65 %	1150
Grain	Weyermann Pszeniczny Czekoladowy	0.17 kg (2.3%)	65 %	1050
Grain	Viking Malt Karmelowy Czerwony	0.9 kg (12.3%)	75 %	50