

# Nobody Ris Perfect

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **68**
- SRM **65.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **49.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.5 kg (38.9%)	81 %	6
Grain	Weyermann - Vienna Malt	2.15 kg (15.2%)	81 %	8
Grain	Biscuit Malt	1 kg (7.1%)	79 %	45
Grain	Weyermann - Caramel Rye Malt	1 kg (7.1%)	74 %	175
Grain	Płatki owsiane	1 kg (7.1%)	85 %	3
Grain	Żytni	1 kg (7.1%)	85 %	8
Grain	dinkel (orkisz)	0.5 kg (3.5%)	80 %	6
Grain	Black Barley (Roast Barley)	0.75 kg (5.3%)	55 %	985
Grain	Weyermann - Carafa II	0.75 kg (5.3%)	70 %	837
Grain	Carabelge	0.5 kg (3.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.5 %
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Cascade	50 g	15 min	6 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05 (3 szarża)	Ale	Slant	253 ml	---