

pastri RIS

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **76**
- SRM **66.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 14 kg (75.7%) | 80 % | 5 |
| Grain | chocolate wheat fawcett | 1 kg (5.4%) | 72.7 % | 1000 |
| Grain | Strzegom Karmel 600 | 1 kg (5.4%) | 68 % | 601 |
| Grain | Weyermann Specjal B | 0.5 kg (2.7%) | 68 % | 300 |
| Grain | Biscuit Malt | 0.5 kg (2.7%) | 79 % | 45 |
| Sugar | Milk Sugar (Lactose) | 1.5 kg (8.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 150 g | 60 min | 11 % |