

# pierwszy RIS

- Gravity **24.4 BLG**
- ABV ---
- IBU **54**
- SRM **40.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (57.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (27.6%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.8%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---