

# R(i)ysy

---

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **38**
- SRM **54**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.4 kg (57.9%)	80 %	7
Grain	Monachijski	1.7 kg (22.4%)	80 %	16
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5.3%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3.9%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	25 g	60 min	7.5 %
Boil	Challenger	45 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis