

## ris

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **71**
- SRM **76**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.5 kg (9.6%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (9.6%)	55 %	985
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (19.2%)	80 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (32.7%)	80 %	---
Grain	Briess - Extra Special Malt	0.5 kg (9.6%)	73 %	256

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	50 g	50 min	7.5 %
Boil	Mandarina Bavaria	50 g	20 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	11 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki debu macerowane	30 g	Secondary	---