

RiS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **57**
- SRM **61.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|------|
| Grain | Strzegom Pilzneński | 9 kg (72%) | 80 % | 4 |
| Grain | Jęczmień palony | 1 kg (8%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ II | 1 kg (8%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (8%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Spice | Płatki dębowe | 50 g | Secondary | 7 day(s) |