

RIS

- Gravity **36.5 BLG**
- ABV **19.6 %**
- IBU **67**
- SRM **80.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **46.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (19.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (13%)	79 %	16
Grain	Pszeniczny	1 kg (6.5%)	85 %	4
Grain	Pilzneński	1 kg (6.5%)	81 %	4
Grain	Caraaroma	0.5 kg (3.2%)	78 %	400
Grain	Abbey Malt Weyermann	0.5 kg (3.2%)	75 %	45
Grain	Biscuit Malt	0.4 kg (2.6%)	79 %	45
Grain	Carabelge	0.5 kg (3.2%)	80 %	30
Grain	Casle Malting Whisky Nature	2.5 kg (16.2%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (1.9%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (3.2%)	73 %	1001
Grain	Jęczmień palony	1 kg (6.5%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (1.3%)	70 %	1000
Grain	Płatki pszeniczne	1 kg (6.5%)	85 %	3
Grain	Płatki owsiane	1 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Marynka	35 g	60 min	10 %
Boil	Marynka	15 g	45 min	10 %

Boil	Lublin (Lubelski)	50 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Slant	500 ml	Wyeast Labs