

# ris

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **58**
- SRM **33.3**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (51%)	82 %	4
Grain	Monachijski	2 kg (20.4%)	80 %	16
Grain	Vienna Malt	0.5 kg (5.1%)	78 %	8
Grain	Strzegom Karmel 30	0.2 kg (2%)	75 %	30
Grain	Chocolate Malt (UK)	0.5 kg (5.1%)	73 %	1200
Grain	Oats, Flaked	0.8 kg (8.2%)	80 %	2
Grain	Barley, Flaked	0.8 kg (8.2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	90 min	14.7 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	3000 ml	Fermentis