

RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **39**
- SRM **40.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.1 liter(s)**
- Total mash volume **58.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	10.5 kg (71.4%)	80 %	8
Grain	Żytni	1.5 kg (10.2%)	85 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (3.4%)	79 %	16
Grain	Caramel/Crystal Malt - 30L	0.5 kg (3.4%)	75 %	59
Grain	Biscuit Malt	0.2 kg (1.4%)	79 %	45
Grain	Jęczmień palony	1 kg (6.8%)	55 %	1200
Grain	Płatki owsiane	0.5 kg (3.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	1000 ml	Fermentis