

# RIS

- Gravity **38.9 BLG**
- ABV **21.5 %**
- IBU **40**
- SRM **76.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.3%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (30.8%)	79 %	16
Grain	Abbey Malt Weyermann	0.5 kg (5.1%)	75 %	45
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.33 kg (3.4%)	73 %	1001
Grain	Black castlemalting	0.27 kg (2.8%)	55 %	1350
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.2 kg (2.1%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	500 ml	fermentis