

# RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **99**
- SRM **40.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Weyermann - Carafa III	0.5 kg (4.2%)	70 %	1024
Grain	Weyermann - Caraamber	1.2 kg (10%)	75 %	65
Grain	Jęczmień palony	0.3 kg (2.5%)	55 %	985
Grain	Strzegom Pszeniczny	1 kg (8.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	135 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki bourbon Wilhelm Eder	25 g	Secondary	24 day(s)