

# RIS 24Blg

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **81**
- SRM **88.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	7 kg (53.8%)	79 %	4
Grain	Carahell	1 kg (7.7%)	77 %	26
Grain	Monachijski	1 kg (7.7%)	80 %	16
Grain	Strzegom Czekoladowy jasny	1 kg (7.7%)	68 %	400
Grain	crystal	0.5 kg (3.8%)	80 %	300
Grain	Płatki owsiane	0.25 kg (1.9%)	85 %	3
Grain	Czekoladowy	0.2 kg (1.5%)	60 %	788
Grain	Briess - Black Malt	0.3 kg (2.3%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.8%)	68 %	400
Grain	Carafa	0.25 kg (1.9%)	70 %	664
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (3.1%)	73 %	1001
Grain	Jęczmień palony	0.3 kg (2.3%)	55 %	985
Grain	Carafa II	0.3 kg (2.3%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Mosaic	60 g	30 min	10 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us05	Ale	Slant	20 ml	---