

# RIS

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **70**
- SRM **75.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (48.8%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (16.3%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	1 kg (8.1%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (4.1%)	55 %	985
Grain	Strzegom Karmel 300	0.5 kg (4.1%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (4.1%)	68 %	601
Grain	Strzegom Wiedeński	1 kg (8.1%)	79 %	10
Grain	Płatki owsiane	0.8 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8 %
Boil	Oktawia	50 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM