

## ris

---

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **75**
- SRM **39.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6 kg (46.9%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (3.9%)  | 79 %  | 22  |
| Grain | Strzegom Monachijski typ I  | 1.8 kg (14.1%) | 79 %  | 16  |
| Grain | Strzegom Wiedeński          | 0.5 kg (3.9%)  | 79 %  | 10  |
| Grain | Pszeniczny                  | 1 kg (7.8%)    | 85 %  | 4   |
| Grain | Strzegom Karmel 150         | 0.2 kg (1.6%)  | 75 %  | 150 |
| Grain | Płatki owsiane              | 0.5 kg (3.9%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne           | 0.5 kg (3.9%)  | 85 %  | 3   |
| Grain | Słód Wędzony Steinbach      | 0.5 kg (3.9%)  | 80 %  | 5   |
| Grain | Caraaroma                   | 0.7 kg (5.5%)  | 78 %  | 400 |
| Grain | Carafa II                   | 0.6 kg (4.7%)  | 70 %  | 812 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 90 g   | 50 min | 12.6 %     |