

# RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **65**
- SRM **49.9**
- 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 **120 min**
- Evaporation rate **5 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.2%)	80 %	5
Grain	Monachijski	1.75 kg (31%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.3%)	55 %	985
Grain	Caraaroma	0.25 kg (4.4%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.4%)	73 %	120
Grain	Weyermann - Carafa I	0.2 kg (3.5%)	70 %	690
Adjunct	Płatki pszeniczne	0.2 kg (3.5%)	85 %	3
Adjunct	Płatki owsiane	0.2 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	Aurora	30 g	40 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale