

# RIS 33,3 BLG

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **40**
- SRM **67.8**
- 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 **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **63.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.75 kg (57.3%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (29.4%)	80 %	20
Grain	Jęczmień palony	0.35 kg (2.1%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.65 kg (3.8%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.5 kg (2.9%)	20 %	493
Grain	Weyermann - Dehusked Carafa III	0.5 kg (2.9%)	70 %	1024
Grain	Castle Cafe	0.27 kg (1.6%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	77 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Slant	450 ml	Wyeast Labs