

# RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **57**
- SRM **38.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt            | 5 kg (45%)    | 82 %  | 4   |
| Grain | Viking Pale Ale malt           | 5 kg (45%)    | 80 %  | 5   |
| Grain | Jęczmień palony                | 0.2 kg (1.8%) | 55 %  | 985 |
| Grain | Fawcett - Pale Chocolate       | 0.5 kg (4.5%) | 71 %  | 600 |
| Grain | Carafa II                      | 0.3 kg (2.7%) | 70 %  | 812 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (0.9%) | 70 %  | 128 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 80 g   | 60 min | 4.5 %      |
| Boil    | Styrian Dragon        | 40 g   | 60 min | 6.9 %      |
| Boil    | Citra                 | 20 g   | 30 min | 13 %       |
| Boil    | Citra                 | 20 g   | 15 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 16 g   | Fermentis  |