

# 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