

RIS

- Gravity **24.2 BLG**
- ABV ---
- IBU **101**
- SRM **56.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4.5 kg (43.7%) | 79 % | 6 |
| Grain | Monachijski | 3 kg (29.1%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (9.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.9%) | 68 % | 601 |
| Grain | Czekoladowy | 0.15 kg (1.5%) | 60 % | 788 |
| Grain | Jęczmień palony | 0.15 kg (1.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.9%) | 68 % | 1200 |
| Grain | Caraaroma | 0.5 kg (4.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | East Kent Goldings | 40 g | 15 min | 5.1 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |