

## ris

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **82**
- SRM **34.3**
- 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 **20 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (41%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (41%)	81 %	26
Sugar	cukier	0.5 kg (12%)	--- %	---
Grain	Jęczmień palony	0.25 kg (6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	10 min	13.2 %
Dry Hop	Chinook	50 g	14 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	100 g	Secondary	14 day(s)