

## RIS do beczek

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **114**
- SRM **78.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (38.2%)	90 %	621
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.2%)	80 %	35
Dry Extract	Muntons DME - Extra Dark	0.5 kg (11.2%)	95 %	75
Sugar	cukier kandyzowany	0.3 kg (6.7%)	95 %	50
Grain	jęczmień palony	0.25 kg (5.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	17 %
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Magnum	30 g	30 min	13.5 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	fasola Tonka	5 g	Secondary	14 day(s)