

RIS - Dori

- Gravity **27.7 BLG**
- ABV ---
- IBU **32**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 4 kg (72.7%) | --- % | --- |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.5%) | 68 % | 601 |
| Grain | Strzegom Pszeniczny | 0.25 kg (4.5%) | --- % | 0 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.8%) | 68 % | 400 |
| Sugar | cukier trzcinowy | 0.15 kg (2.7%) | --- % | --- |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 35 g | 60 min | 5.8 % |
| Boil | Saaz | 30 g | 15 min | 2.9 % |
| Boil | Challenger | 10 g | 15 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 90 ml | Fermentis |