

RIS dwa

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **51**
- SRM **59.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (27.8%) | 79 % | 16 |
| Grain | Carafa II | 0.3 kg (4.2%) | 70 % | 812 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.2%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.3 kg (4.2%) | 55 % | 985 |
| Grain | Special B Castle | 0.3 kg (4.2%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Golding | 35 g | 60 min | 6.1 % |
| Boil | East Kent Goldings | 17 g | 60 min | 5.1 % |
| Boil | Fuggles | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us | Ale | Slant | 100 ml | --- |