

## RIS II

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **74**
- SRM **39.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **41.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	10 kg (69.1%)	78 %	6
Grain	Strzegom Wiedeński	0.71 kg (4.9%)	79 %	10
Grain	Żytni	0.2 kg (1.4%)	85 %	8
Grain	Caraaroma	0.5 kg (3.5%)	78 %	350
Grain	Brown Malt (British Chocolate)	1 kg (6.9%)	70 %	128
Adjunct	Briess - Oat Flakes	0.6 kg (4.1%)	80 %	5
Grain	Pszeniczny	0.207 kg (1.4%)	85 %	4
Grain	Czekoladowy	0.263 kg (1.8%)	60 %	400
Grain	Carafa III	0.5 kg (3.5%)	70 %	1034
Grain	Briess - Roasted Barley	0.5 kg (3.5%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	Marynka	40 g	60 min	8.8 %