

# RIS in peace

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **96**
- SRM **30.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (71.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (8.2%)	79 %	10
Grain	Pszeniczny	1 kg (8.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (2.5%)	75 %	30
Grain	Karmelowy 300EBC	0.3 kg (2.5%)	75 %	300
Grain	Czekoladowy	0.3 kg (2.5%)	60 %	600
Grain	Carafa II	0.3 kg (2.5%)	70 %	812
Grain	Carafa III	0.3 kg (2.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	70 g	30 min	11 %
Boil	Cascade	25 g	30 min	6 %
Boil	Cascade	50 g	15 min	7.5 %
Boil	Amarillo	50 g	5 min	7.5 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---