

ris owsiano klonowy

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **88**
- SRM **48**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (53.4%) | 79 % | 10 |
| Grain | Jęczmień palony | 0.2 kg (3.1%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.2 kg (3.1%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.8%) | 71 % | 600 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.1%) | 76 % | 150 |
| Grain | Carared | 0.35 kg (5.3%) | 75 % | 39 |
| Grain | Caraaroma | 0.15 kg (2.3%) | 78 % | 400 |
| Grain | Płatki owsiane | 1.5 kg (22.9%) | 85 % | 3 |
| Adjunct | syrop klonowy | 0.2 kg (3.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 50 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| fermentis safbrew us-05 | Ale | Slant | 200 ml | --- |