

# RIS słodziak

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **57**
- SRM **60.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (44.9%)	80 %	5
Grain	Strzegom Wiedeński	1.6 kg (18%)	79 %	10
Grain	Strzegom Monachijski typ I	0.8 kg (9%)	79 %	16
Grain	Specjal B Malt	1 kg (11.2%)	65.2 %	315
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200
Grain	Strzegom pszenica prażona	0.3 kg (3.4%)	70 %	1000
Sugar	Laktoza	0.5 kg (5.6%)	90 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %