

# RIS v??? owies

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- Gravity **27.4 BLG**
- ABV ---
- IBU **62**
- SRM **61.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **34.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.4 kg (14.9%)	80.5 %	2
Grain	diastatyczny	2.8 kg (29.8%)	80 %	4
Grain	Oats, Flaked	2.8 kg (29.8%)	80 %	2
Grain	Caraaroma	0.58 kg (6.2%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.69 kg (7.3%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.42 kg (4.5%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.38 kg (4%)	71 %	600
Grain	Jęczmień palony	0.17 kg (1.8%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.17 kg (1.8%)	76.1 %	0

## Hops

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