

## RIS v???

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **60.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **39.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (17.2%)	80 %	5
Grain	Munich Malt	2.9 kg (24.9%)	80 %	18
Grain	diastatyczny	1.94 kg (16.6%)	80 %	4
Grain	Oats, Flaked	1.54 kg (13.2%)	80 %	2
Grain	Caraaroma	0.68 kg (5.8%)	78 %	400
Grain	Brown Malt (British Chocolate)	1.1 kg (9.4%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.56 kg (4.8%)	68 %	1200
Grain	Fawcett - Pale Chocolate	0.48 kg (4.1%)	71 %	600
Grain	Jęczmień palony	0.18 kg (1.5%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.28 kg (2.4%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %
Boil	Hallertau	40 g	60 min	4.5 %