

# RIS v1

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **47**
- SRM **39.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (51.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.9%)	79 %	22
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3
Grain	Strzegom Bursztynowy	1 kg (12.9%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.2%)	68 %	400
Grain	Strzegom pszenica prażona	0.25 kg (3.2%)	70 %	1000
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	33 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	200 ml	---