

RIS z brokreacji +

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **85**
- SRM **75.4**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.4 kg (43.3%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 2 kg (25.5%) | 79 % | 22 |
| Grain | Carafa III | 0.25 kg (3.2%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.4%) | 68 % | 1200 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.2 kg (15.3%) | 90 % | 621 |
| Grain | Płatki pszeniczne | 0.5 kg (6.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 15.5 % |
| Boil | Warrior | 50 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|-----------|
| Flavor | Płatki Bourbon 50g | 50 g | Secondary | 20 day(s) |