

RIS z resztek #2

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **60**
- SRM **55.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (60.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 1 kg (12.2%) | 75 % | 30 |
| Grain | Carafa III | 0.22 kg (2.7%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.33 kg (4%) | 55 % | 985 |
| Grain | Czekoladowy | 0.41 kg (5%) | 60 % | 788 |
| Grain | Briess - Chocolate Malt | 0.25 kg (3%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | First Gold | 80 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |