

Rye RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **62**
- SRM **54.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (33.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (18.9%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.5%) | 79 % | 22 |
| Grain | Żytni | 0.7 kg (6.6%) | 85 % | 8 |
| Grain | Special B Malt | 0.6 kg (5.7%) | 65.2 % | 315 |
| Grain | płatki żytnie | 0.5 kg (4.7%) | 78 % | 4 |
| Grain | Weyermann - Carafa II | 0.42 kg (4%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.4 kg (3.8%) | 55 % | 985 |
| Grain | żyto palone | 0.25 kg (2.4%) | 55 % | 700 |
| Adjunct | melasa | 1.2 kg (11.4%) | 68 % | 155 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|-----------|-----------|
| Other | płatki dębowe mocno opiekane | 50 g | Secondary | 30 day(s) |