

# Wiktor RIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **46**
- SRM **41.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.26 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 8 kg (82.5%)  | 80 %  | 5    |
| Grain | Strzegom Karmel 600         | 0.5 kg (5.2%) | 68 %  | 601  |
| Grain | Pszeniczny                  | 0.5 kg (5.2%) | 85 %  | 4    |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.1%) | 68 %  | 400  |
| Grain | Jęczmień palony             | 0.3 kg (3.1%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.1%) | 68 %  | 1200 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 80 g   | 55 min | 7.6 %      |
| Boil    | East Kent Goldings | 20 g   | 15 min | 5.1 %      |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name                           | Amount | Use for   | Time     |
|--------|--------------------------------|--------|-----------|----------|
| Flavor | Płatki dębowe Cherry Ollorosso | 20 g   | Secondary | 3 day(s) |

## Notes

- Dla mojego syna na 18 urodziny - 02.07.2038.  
*Oct 31, 2020, 1:19 PM*