

#2 RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **94**
- SRM **73.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64%)	80 %	5
Grain	Płatki owsiane	0.7 kg (11.2%)	85 %	3
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.8%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.25 kg (4%)	71 %	600
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.6%)	68 %	400
Grain	Weyermann Specjal W	0.4 kg (6.4%)	68 %	300
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	300 ml	White Labs