

#8. American RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **83**
- SRM **65.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **41.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Jęczmień palony | 0.5 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.76 kg (7.3%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.52 kg (5%) | 75 % | 150 |
| Grain | Amber Malt | 0.51 kg (4.9%) | 75 % | 43 |
| Grain | Strzegom Karmel 300 | 0.82 kg (7.9%) | 70 % | 299 |
| Grain | Strzegom Monachijski typ I | 1 kg (9.7%) | 79 % | 16 |
| Grain | Pszeniczny | 0.25 kg (2.4%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 6 kg (57.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 12.8 % |
| Boil | Amarillo | 30 g | 30 min | 8.6 % |
| Boil | Chinook | 20 g | 30 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 8.6 % |
| Boil | Centennial | 30 g | 30 min | 9.7 % |
| Aroma (end of boil) | Centennial | 20 g | 15 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | Safale |