

loc RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **46**
- SRM **59.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.5 kg (32.5%) | 80 % | 7 |
| Grain | Monachijski | 2.7 kg (35.1%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.5 kg (6.5%) | 55 % | 985 |
| Grain | Czekoladowy | 0.5 kg (6.5%) | 60 % | 788 |
| Grain | Abbey Malt Weyermann | 0.5 kg (6.5%) | 75 % | 45 |
| Grain | Płatki owsiane | 1 kg (13%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 35 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| US-05 3p. | Ale | Slant | 120 ml | --- |