

## New Year RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **59.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

| Type  | Name   | Amount          | Yield | EBC  |
|-------|--|-----------------|-------|------|
| Grain | Słód monachijski II<br>Viking Malt<br>Strzegom | 3 kg (41%)      | 78 %  | 22   |
| Grain | Viking Malt<br>Pilzneński                      | 2.4 kg (32.8%)  | 80 %  | 3.75 |
| Grain | Castle Malting<br>Wheat Chocolat               | 0.448 kg (6.1%) | 65 %  | 950  |
| Grain | Weyermann Carafa II                            | 0.392 kg (5.4%) | 65 %  | 1150 |
| Grain | Weyermann<br>Pszeniczny<br>Czekoladowy         | 0.17 kg (2.3%)  | 65 %  | 1050 |
| Grain | Viking Malt<br>Karmelowy<br>Czerwony           | 0.9 kg (12.3%)  | 75 %  | 50   |