

# Prosty ris

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **68**
- SRM **58**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (51.1%)	80 %	5
Grain	Jęczmień palony	0.7 kg (6%)	55 %	985
Grain	Pale choco	0.5 kg (4.3%)	68 %	1200
Grain	Żytni	4 kg (34%)	85 %	8
Grain	Special w	0.3 kg (2.6%)	70 %	350
Grain	Castle Cafe	0.25 kg (2.1%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Boil	lunga	20 g	60 min	11 %