

RIS

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **61**
- SRM **56.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (23.4%)	85 %	7
Grain	Strzegom Monachijski typ II	3 kg (35.1%)	79 %	22
Grain	Chocolate Malt (UK)	0.25 kg (2.9%)	73 %	887
Grain	Peat Smoked Malt	1 kg (11.7%)	74 %	6
Grain	Simpsons - Roasted Barley	0.1 kg (1.2%)	70 %	1084
Grain	Pszeniczny	0.5 kg (5.8%)	85 %	4
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (19.9%)	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	90 min	7.6 %
Boil	Chinook	30 g	80 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis