

# RIS

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **80**
- SRM **117**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (26.3%)	80 %	7
Grain	Monachijski	1 kg (8.8%)	80 %	16
Grain	Weyermann Caramunich 3	1 kg (8.8%)	76 %	150
Grain	Czekoladowy	2 kg (17.5%)	60 %	788
Grain	Jęczmień palony	1 kg (8.8%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (29.8%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	Cascade	50 g	10 min	6 %
Whirlpool	Mosaic	50 g	10 min	10 %