

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **73**
- SRM **36.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (41.1%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (20.5%)	80 %	4
Grain	Strzegom Czekoladowy jasny	1 kg (6.8%)	68 %	400
Grain	Biscuit Malt	2 kg (13.7%)	79 %	45
Grain	Jęczmień palony	0.3 kg (2.1%)	55 %	985
Grain	Pszeniczny	2 kg (13.7%)	85 %	4
Grain	Barwiący	0.3 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	70 min	14.4 %
Boil	Lublin (Lubelski)	100 g	20 min	4 %
Boil	Marynka	75 g	40 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki	30 g	Secondary	18 day(s)