

# RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **62**
- SRM **90.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **105 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Munich Malt          | 2.5 kg (23.6%) | 78 %  | 18   |
| Grain | Viking Pilsner malt         | 5 kg (47.2%)   | 82 %  | 4    |
| Grain | Viking Malt Barwiący        | 0.1 kg (0.9%)  | --- % | 1400 |
| Grain | Płatki owsiane              | 0.6 kg (5.7%)  | 85 %  | 3    |
| Grain | Fawcett - Crystal           | 0.25 kg (2.4%) | 70 %  | 160  |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (3.8%)  | 74 %  | 788  |
| Grain | Fawcett - Red Crystal       | 0.25 kg (2.4%) | --- % | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.7%)  | 68 %  | 1200 |
| Grain | Weyermann - Jęczmień Palony | 1 kg (9.4%)    | --- % | 1150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 45 min | 13 %       |
| Boil    | lunga   | 50 g   | 30 min | 11 %       |
| Boil    | Cascade | 10 g   | 15 min | 6 %        |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 20 g   | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                            |       |      |         |
|-------------|----------------------------|-------|------|---------|
| Flavor      | Suszona Śliwka<br>Węgierka | 500 g | Boil | 15 min  |
| Water Agent | Chlorek Wapnia 33%         | 5 g   | Mash | 115 min |
| Water Agent | Gips Piwowarski            | 4 g   | Mash | 115 min |