

# RIS

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **73**
- SRM **61.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (54.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (7.3%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.2%)	73 %	850
Grain	Jęczmień palony	0.5 kg (3.6%)	55 %	1300
Grain	Weyermann - Dehusked Carafa III	0.35 kg (2.6%)	70 %	1300
Grain	Castle Cafe	0.3 kg (2.2%)	75.5 %	250
Grain	Cara Ruby Castle	0.3 kg (2.2%)	72 %	49
Grain	Caraaroma	0.25 kg (1.8%)	78 %	400
Grain	Weyermann - Carapils	0.3 kg (2.2%)	78 %	4
Grain	Kawowy	0.2 kg (1.5%)	80 %	250
Grain	Fawcett - Brown	0.3 kg (2.2%)	72 %	180
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (1.5%)	73 %	120
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.4%)	80 %	---
Sugar	Glukoza	0.5 kg (3.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Magnum	18 g	60 min	11.5 %
Boil	lunga	100 g	60 min	11 %