

# ris

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **58**
- SRM **33.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **34.3 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|-------|---------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (51%)    | 82 %  | 4    |
| Grain | Monachijski         | 2 kg (20.4%)  | 80 %  | 16   |
| Grain | Vienna Malt         | 0.5 kg (5.1%) | 78 %  | 8    |
| Grain | Strzegom Karmel 30  | 0.2 kg (2%)   | 75 %  | 30   |
| Grain | Chocolate Malt (UK) | 0.5 kg (5.1%) | 73 %  | 1200 |
| Grain | Oats, Flaked        | 0.8 kg (8.2%) | 80 %  | 2    |
| Grain | Barley, Flaked      | 0.8 kg (8.2%) | 70 %  | 4    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 45 g   | 90 min | 14.7 %     |
| Boil    | Citra   | 15 g   | 15 min | 13.5 %     |
| Boil    | Citra   | 20 g   | 5 min  | 13.5 %     |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 3000 ml | Fermentis  |