

RIS 2017

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **53**
- SRM **32.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (61.2%) | 70 % | 5 |
| Grain | Viking Munich Malt | 1 kg (20.4%) | 70 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (10.2%) | 70 % | 5 |
| Grain | Carafa III | 0.1 kg (2%) | 70 % | 1034 |
| Grain | Weyermann - Carapils | 0.2 kg (4.1%) | 70 % | 4 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 12 g | 60 min | 13.5 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | --- |

Notes

- Jeśli drożdże nie zejda mocno, dodac drozdzzy do wina czerwonego, albo jak bayanusy dla alko(jesli zejda mocniej)
Dec 19, 2017, 7:05 PM