

RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **68**
- SRM **55.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (61.5%) | 79 % | 6 |
| Grain | Monachijski | 2 kg (20.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.5 kg (5.1%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (5.1%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5.1%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.25 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Challenger | 50 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |