

## ris

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **72**
- SRM **42**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **55.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **73.1 liter(s)**
- Total mash volume **102.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	22 kg (75.2%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (1.7%)	70 %	299
Grain	Jęczmień palony	0.5 kg (1.7%)	55 %	985
Grain	Carafa II	0.25 kg (0.9%)	70 %	812
Grain	Strzegom Barwiący	0.25 kg (0.9%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.25 kg (0.9%)	68 %	1200
Grain	Caraaroma	0.5 kg (1.7%)	78 %	400
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (1.7%)	79 %	130
Grain	Strzegom Pszeniczny	0.5 kg (1.7%)	81 %	6
Grain	Casle Malting Whisky Nature	4 kg (13.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	200 g	75 min	11 %
Boil	Challenger	100 g	15 min	7 %
Boil	lunga	100 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar
Safale S-04	Ale	Dry	22 g	Safale