

# RIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **99**
- SRM **40.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt   | 9 kg (75%)    | 80 %  | 5    |
| Grain | Weyermann - Carafa III | 0.5 kg (4.2%) | 70 %  | 1024 |
| Grain | Weyermann - Caraamber  | 1.2 kg (10%)  | 75 %  | 65   |
| Grain | Jęczmień palony        | 0.3 kg (2.5%) | 55 %  | 985  |
| Grain | Strzegom Pszeniczny    | 1 kg (8.3%)   | 81 %  | 6    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 135 g  | 60 min | 12.4 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type  | Name                        | Amount | Use for   | Time      |
|-------|-----------------------------|--------|-----------|-----------|
| Other | Płatki bourbon Wilhelm Eder | 25 g   | Secondary | 24 day(s) |