

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) |