

## Ris 24

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **79**
- SRM **53.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (76.9%)	80 %	7
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Grain	Strzegom Karmel	0.3 kg (5.8%)	75 %	150
Grain	Czekoladowy	0.15 kg (2.9%)	60 %	788
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	14 %
Boil	Challenger	30 g	60 min	7 %
Boil	Saaz (Czech Republic)	10 g	10 min	4 %