

RIS

- Gravity **24.4 BLG**
- ABV ---
- IBU **91**
- SRM **57.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.8 kg (66.7%) | 80 % | 5 |
| Grain | Monachijski | 0.8 kg (11.1%) | 80 % | 16 |
| Grain | Strzegom Bursztynowy | 0.8 kg (11.1%) | 70 % | 49 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.8%) | 68 % | 400 |
| Grain | Briess - Chocolate Malt | 0.4 kg (5.6%) | 60 % | 690 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 90 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | epic | 25 g | 30 min | 3.7 % |
| Boil | epic | 25 g | 15 min | 3.7 % |
| Boil | bramling cross | 50 g | 0 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 33 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe mocno palone | 50 g | Secondary | 14 day(s) |