

# RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **46**
- SRM **44.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (41.3%)	85 %	7
Grain	Monachijski	3.5 kg (28.9%)	80 %	16
Grain	Jęczmień palony	0.6 kg (5%)	55 %	985
Grain	Caraaroma	0.5 kg (4.1%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.1%)	73 %	120
Grain	Weyermann - Carafa I	0.5 kg (4.1%)	70 %	690
Adjunct	Briess - Barley Flakes	0.5 kg (4.1%)	70 %	3
Adjunct	Briess - Red Wheat Flakes	0.5 kg (4.1%)	70 %	4
Adjunct	Briess - Oat Flakes	0.5 kg (4.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %