

ris

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **63**
- SRM **33.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **50 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (81.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (5.1%)	85 %	4
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Czekoladowy	0.2 kg (2%)	60 %	788
Grain	Melanoiden Malt	0.3 kg (3.1%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	12.4 %
Boil	Challenger	30 g	20 min	6.4 %
Boil	Magnat	30 g	20 min	12.4 %
Boil	Challenger	30 g	60 min	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-04	Ale	Slant	225 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczowa	50 g	Boil	10 min

Notes

- 8,4%
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