

# RIS

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- Gravity **32.5 BLG**
- ABV **16.5 %**
- IBU **48**
- SRM **75.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Fermentables

| Type           | Name                     | Amount         | Yield | EBC  |
|----------------|--------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt     | 7 kg (50%)     | 80 %  | 5    |
| Grain          | Płatki owsiane           | 1.5 kg (10.7%) | 85 %  | 3    |
| Grain          | Fawcett - Pale Chocolate | 0.8 kg (5.7%)  | 71 %  | 600  |
| Grain          | Strzegom Karmel 600      | 0.5 kg (3.6%)  | 68 %  | 601  |
| Grain          | Strzegom Karmel 300      | 1.3 kg (9.3%)  | 70 %  | 299  |
| Grain          | Carafa II                | 0.5 kg (3.6%)  | 70 %  | 1150 |
| Liquid Extract | ekstrakt jasny           | 2.4 kg (17.1%) | 70 %  | 188  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 90 g   | 60 min | 11 %       |