

RIS

- 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 % |