

## ris

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **62**
- SRM **59.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (63.3%)	80 %	5
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.8%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.3 kg (3.8%)	71 %	600
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Abbey Malt Weyermann	0.5 kg (6.3%)	75 %	45
Grain	Płatki owsiane	1 kg (12.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %