

# RIS

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- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **74**
- SRM **91.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 7.5 kg (55.1%) | 80 %   | 5   |
| Grain | Płatki owsiane              | 1.7 kg (12.5%) | 85 %   | 3   |
| Grain | Special B Malt              | 1.1 kg (8.1%)  | 65.2 % | 315 |
| Grain | Weyermann Specjal W         | 1.1 kg (8.1%)  | 68 %   | 300 |
| Grain | Jęczmień palony             | 1.1 kg (8.1%)  | 55 %   | 985 |
| Grain | Weyermann - Chocolate Wheat | 1.1 kg (8.1%)  | 74 %   | 788 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 150 g  | 75 min | 7 %        |