

## ris

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **48**
- SRM **63.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	10 kg (73.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (3.7%)	61 %	5
Grain	Strzegom pszenica prażona	0.5 kg (3.7%)	70 %	1000
Grain	Jęczmień palony	0.5 kg (3.7%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (1.8%)	71 %	600
Grain	Czekoladowy zytni	0.3 kg (2.2%)	60 %	788
Grain	Carafa III	0.3 kg (2.2%)	70 %	1034
Grain	Strzegom Karmel 600	0.25 kg (1.8%)	68 %	601
Grain	Strzegom Karmel 150	0.5 kg (3.7%)	75 %	150
Grain	Płatki jęczmienne	0.5 kg (3.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.9 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	13.9 %

### Notes

- kreda 10g
- soda 5g
- gips 2g
- wapno 3h
- sol epon 1g
- May 1, 2021, 9:32 PM