

RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **69**
- SRM **68.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (76.7%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.24 kg (3.3%) | 55 % | 985 |
| Grain | Chocolate Malt (UK) | 0.3 kg (4.2%) | 73 % | 887 |
| Grain | Special B Castle | 0.18 kg (2.5%) | 70 % | 350 |
| Grain | Strzegom Karmel 600 | 0.35 kg (4.9%) | 68 % | 601 |
| Grain | Strzegom Pszeniczny | 0.23 kg (3.2%) | 81 % | 6 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.5%) | 71 % | 600 |
| Grain | Biscuit Malt | 0.12 kg (1.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 100 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 118 ml | Fermentis |