

RIS

- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU **45**
- SRM **44.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (41%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 1 kg (8.2%) | 68 % | 601 |
| Grain | Briess - Pale Ale Malt | 3 kg (24.6%) | 80 % | 7 |
| Grain | Abbey Castle | 1 kg (8.2%) | 80 % | 45 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2%) | 68 % | 400 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (13.9%) | 80 % | --- |
| Sugar | Cukier trzcinowy | 0.25 kg (2%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Boil | Magnum | 20 g | 60 min | 10.5 % |
| Boil | Topaz | 20 g | 60 min | 18.3 % |
| Boil | Nelson Sauvín | 20 g | 30 min | 11 % |
| Boil | Nelson Sauvín | 10 g | 15 min | 11 % |