

# RIS

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **65**
- SRM **55**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (22.9%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.9%)	79 %	16
Grain	Weyermann - Carared	1 kg (11.4%)	75 %	45
Grain	Słód owsiany Fawcett	0.5 kg (5.7%)	61 %	5
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3
Grain	Viking Wędzony czereśnią	1 kg (11.4%)	82 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.7%)	73 %	1001
Grain	Viking Czekoladowy jasny	0.5 kg (5.7%)	68 %	400
Grain	Żytni	0.5 kg (5.7%)	85 %	8
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10 %
Boil	Oktawia	60 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	chipsy dębowe w whisky	20 g	Secondary	30 day(s)
Flavor	kokos	100 g	Secondary	30 day(s)