

# Ris

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **59**
- SRM **47.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (35.7%)	81 %	4
Grain	Viking Pale Ale malt	5 kg (35.7%)	80 %	5
Grain	Monachijski	2 kg (14.3%)	80 %	16
Grain	Fawcett - Pale Chocolate	0.5 kg (3.6%)	71 %	600
Grain	Briess - Black Malt	0.5 kg (3.6%)	55 %	985
Grain	Briess - Extra Special Malt	0.5 kg (3.6%)	73 %	256
Grain	Weyermann - Carafa II	0.5 kg (3.6%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Challenger	100 g	60 min	7 %