

RIS -

- Gravity **30.6 BLG**
- ABV ---
- IBU **46**
- SRM **58.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 4 kg (72.7%) | --- % | --- |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.5%) | 68 % | 601 |
| Grain | Strzegom Pszeniczny | 0.25 kg (4.5%) | --- % | 0 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.8%) | 68 % | 400 |
| Sugar | cukier trzcinowy | 0.15 kg (2.7%) | 100 % | --- |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 15 min |