

# RIS

- Gravity **16.1 BLG**
- ABV ---
- IBU **89**
- SRM **26**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	bohemian pilsner	3.3 kg (44.2%)	60 %	---
Grain	Strzegom Monachijski typ II	1.14 kg (15.3%)	79 %	---
Grain	jeczmienny wędzony bukiem	1.05 kg (14.1%)	70 %	3
Grain	karmelowy ciemny Special B	0.77 kg (10.3%)	60 %	---
Grain	karmelowy Caraamber	0.75 kg (10.1%)	--- %	---
Grain	Strzegom pszenica prażona	0.45 kg (6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	83 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier	1000 g	Mash	60 min
Flavor	sok z czarnej porzeczki	840 g	Boil	60 min