

# RIS

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **102**
- SRM **56.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Karmelowy Jasny 30EBC	0.4 kg (3.6%)	75 %	30
Grain	Karmelowy żytni Strzegom	0.5 kg (4.5%)	75 %	150
Grain	Castle Malting - Pilzneński 6-rzędowy	0.4 kg (3.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	wolf	100 g	126 min	13.8 %
Boil	Styrian Golding	30 g	35 min	3.6 %
Boil	Styrian Golding	30 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	400 ml	fermetis