

# RIS

- Gravity **36.1 BLG**
- ABV ---
- IBU **69**
- SRM **51.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	5.5 kg (47.8%)	80 %	5
Grain	Strzegom Pszeniczny	3 kg (26.1%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.6 kg (5.2%)	68 %	400
Grain	Słód owsiany Fawcett	0.5 kg (4.3%)	61 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (2.6%)	79 %	22
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (0.9%)	70 %	1000
Sugar	Brown Sugar, Dark	0.5 kg (4.3%)	100 %	99
Grain	Płatki orkiszowe	0.5 kg (4.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Magnat	50 g	60 min	11.2 %
Boil	Lublin (Lubelski)	50 g	3 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale