

# RIS BE

- Gravity **24 BLG**
- ABV **11 %**
- IBU **40**
- SRM **54.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **36.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (48.5%)	79 %	6
Grain	Monachijski	3 kg (29.1%)	80 %	16
Grain	Strzegom Karmel 600	0.3 kg (2.9%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (4.9%)	68 %	400
Grain	Melanoiden Malt	0.4 kg (3.9%)	80 %	39
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.9%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (2.9%)	55 %	985
Grain	Płatki owsiane	0.3 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	First Gold	40 g	40 min	8 %
Boil	Challenger	50 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	50 g	Secondary	7 day(s)