

## RIS II

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU **68**
- SRM **69.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński             | 3 kg (36.9%)   | 80 %  | 4    |
| Grain | Strzegom Wiedeński              | 2.2 kg (27.1%) | 79 %  | 10   |
| Grain | Płatki owsiane                  | 1 kg (12.3%)   | 85 %  | 3    |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (6.2%)  | 70 %  | 1024 |
| Grain | Brown Malt (British Chocolate)  | 0.5 kg (6.2%)  | 70 %  | 128  |
| Grain | Viking Cookie                   | 0.5 kg (6.2%)  | 79 %  | 50   |
| Grain | Chocolate Malt (UK)             | 0.3 kg (3.7%)  | 73 %  | 887  |
| Grain | Weyermann - Dehusked Carafa I   | 0.12 kg (1.5%) | 70 %  | 690  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 70 g   | 60 min | 11 %       |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Wyeast - Denny's Favourite 50 | Ale  | Slant | 450 ml | ---        |