

# Ris No 3 Suska Sechłońska

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **82**
- SRM **39.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (15.8%)	79 %	6
Grain	Pilzneński	1.5 kg (15.8%)	81 %	4
Grain	Strzegom Monachijski typ II	5 kg (52.6%)	79 %	22
Grain	Cara Gold Castlemalting	0.5 kg (5.3%)	78 %	120
Grain	Weyermann - Carared	0.25 kg (2.6%)	75 %	45
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (2.6%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	90 min	13.5 %
Boil	Magnum	20 g	40 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---