

# Ris pod płatki

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **36**
- SRM **55.5**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **46.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (60.6%)	80 %	5
Grain	Żytni	3 kg (22.7%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.6%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (1.5%)	55 %	985
Grain	Karmelowy żytni Strzegom	1 kg (7.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %