

# RIS Sady

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **51**
- SRM **56.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński                     | 5.6 kg (43.1%) | 81 %  | 4   |
| Grain | Monachijski                    | 3.8 kg (29.2%) | 80 %  | 16  |
| Grain | Pszeniczny                     | 1.1 kg (8.5%)  | 85 %  | 4   |
| Grain | Carabelge                      | 0.5 kg (3.8%)  | 80 %  | 30  |
| Grain | Caraaroma                      | 0.5 kg (3.8%)  | 78 %  | 400 |
| Grain | Weyermann -<br>Chocolate Rye   | 0.5 kg (3.8%)  | 20 %  | 493 |
| Grain | Weyermann -<br>Chocolate Wheat | 0.5 kg (3.8%)  | 74 %  | 788 |
| Grain | Jęczmień palony                | 0.5 kg (3.8%)  | 55 %  | 985 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 60 g   | 60 min | 13.3 %     |