

Ris śliwka

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **37**
- SRM **56.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **45.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (61.5%) | 80 % | 5 |
| Grain | Żytni | 3 kg (23.1%) | 85 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (3.8%) | 73 % | 1001 |
| Grain | Strzegom Karmel 600 | 1.5 kg (11.5%) | 68 % | 601 |

Hops

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