

Ris v2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **108**
- SRM **47.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (54.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Jęczmień niesłodowany | 0.3 kg (4.1%) | 75 % | 2 |
| Grain | Jęczmień palony | 0.5 kg (6.8%) | 55 % | 985 |
| Grain | Czekoladowy | 0.5 kg (6.8%) | 60 % | 788 |
| Grain | Pszeniczny | 0.6 kg (8.1%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (13.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Magnum | 25 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |