

RIS z resztek

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **67**
- SRM **51.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (24.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.5%) | 79 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.45 kg (5.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (4.9%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.4 kg (4.9%) | 55 % | 985 |
| Grain | Casle Malting Whisky Nature | 2.5 kg (30.7%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.4 kg (4.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 70 g | 60 min | 10.5 % |

Yeasts

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