

## RIS z TB

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **48**
- SRM **53.5**
- 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 **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (55%)	80 %	5
Grain	Strzegom Monachijski typ I	1.7 kg (21.3%)	79 %	16
Grain	Melanoiden Malt	0.3 kg (3.8%)	80 %	39
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (5%)	68 %	400
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	First Gold	20 g	60 min	7.5 %
Boil	Fuggles	15 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	płatki debowe	50 g	Secondary	---