

ris2

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **85**
- SRM **45.3**
- 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 **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (21.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.7%)	79 %	22
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Strzegom Karmel 300	0.5 kg (5.4%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (5.4%)	68 %	601
Grain	Weyermann - Carafa I	0.5 kg (5.4%)	70 %	690
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (16.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	87 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	60 day(s)