

# Rye RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **62**
- SRM **54.3**
- 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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (33.1%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (18.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Żytni	0.7 kg (6.6%)	85 %	8
Grain	Special B Malt	0.6 kg (5.7%)	65.2 %	315
Grain	płatki żytnie	0.5 kg (4.7%)	78 %	4
Grain	Weyermann - Carafa II	0.42 kg (4%)	70 %	837
Grain	Jęczmień palony	0.4 kg (3.8%)	55 %	985
Grain	żyto palone	0.25 kg (2.4%)	55 %	700
Adjunct	melasa	1.2 kg (11.4%)	68 %	155

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe mocno opiekane	50 g	Secondary	30 day(s)