

Torfowy RIS 2023

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **61**
- SRM **30.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 1.36 kg (20.9%) | 81 % | 5 |
| Grain | Jęczmień palony | 0.23 kg (3.5%) | 55 % | 985 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.32 kg (4.9%) | 76 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.5%) | 73 % | 1001 |
| Grain | Viking Wędzony torfem | 3.5 kg (53.8%) | 81 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |
| Boil | Styrian Golding | 20 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |