

RIS VLADIMIR

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **71.2**
- 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 **2 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.1%)	80 %	5
Grain	Strzegom Monachijski typ I0,8	0.8 kg (9.3%)	79 %	16
Grain	Carafa III	0.5 kg (5.8%)	70 %	1034
Grain	Weyermann Caramunich 3	0.5 kg (5.8%)	76 %	150
Grain	Żytni	0.5 kg (5.8%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.8%)	73 %	1001
Grain	Caramel/Crystal Malt - 10L	0.4 kg (4.7%)	75 %	20
Grain	Jęczmień palony	0.4 kg (4.7%)	55 %	985

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis