Ris?

- Gravity **29.1 BLG**
- ABV **---**
- IBU **79**
- SRM **69.9**
- 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 **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(57.5%)*	80 %	5
Grain	Strzegom Karmel 150	0.5 kg *(5.7%)*	75 %	150
Grain	Strzegom Czekoladowy jasny	0.5 kg *(5.7%)*	68 %	400
Grain	Carafa	1 kg *(11.5%)*	70 %	664
Grain	Jęczmień palony	0.2 kg *(2.3%)*	55 %	985
Grain	Płatki owsiane	1 kg *(11.5%)*	85 %	3
Grain	Caraaroma	0.5 kg *(5.7%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	100 g	40 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe z beczki po bourbonie	50 g	Secondary	---
Flavor	Laktoza	200 g	Boil	15 min