

#1 2022 Świąteczny RIS

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **52**
- SRM **116.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.4 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | Słód czekoladowy ciemny Viking Malt (Strzegom) | 250 g | Boil | 30 min |
| Flavor | Jęczmień prażony Viking Malt (Strzegom) | 150 g | Boil | 15 min |
| Flavor | Słód barwiący Viking Malt (Strzegom) | 100 g | Boil | 10 min |
| Spice | Cynamon | 2 g | Secondary | 31 day(s) |
| Spice | Anyż | 2 g | Secondary | 31 day(s) |
| Spice | Kakao | 25 g | Secondary | 31 day(s) |