

# #1 RIS

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **108**
- SRM **50.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (66.7%)	80 %	5
Grain	Monachijski	0.8 kg (11.1%)	80 %	16
Grain	Strzegom Bursztynowy	0.8 kg (11.1%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.6%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (2.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Bramling	50 g	0 min	6 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Fuggles	25 g	30 min	4.5 %
Boil	Fuggles	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis