

## 30. Ris

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **80**
- SRM **65.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (78.1%)	80 %	5
Grain	Weyermann Caramunich 3	0.7 kg (7.8%)	76 %	150
Grain	Weyermann - Dehusked Carafa III	0.7 kg (7.8%)	70 %	1024
Grain	Jęczmień palony	0.56 kg (6.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	90 g	60 min	9.6 %
Boil	Hallertau	20 g	25 min	5 %