

## #37 RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **213**
- SRM **70.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Weyermann Caramunich 3	0.6 kg (8.1%)	76 %	150
Grain	Weyermann - Carafa II	0.6 kg (8.1%)	70 %	837
Grain	Jęczmień palony	0.6 kg (8.1%)	55 %	985
Grain	Płatki owsiane	0.6 kg (8.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	Mosaic	75 g	30 min	10 %
Aroma (end of boil)	Mosaic	75 g	15 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
American Ale	Ale	Slant	260 ml	---

### Notes

- 31 I 2019 Warzenie  
Gęstwa zadana 1 II 2019 w temp. 16  
04 II - fermentuje w temp brzeczki ~18 C  
  
18 II - 9,5 blg (~60% odfermentowania)  
Dodana świeża gęstwa American Ale i kilka kropel oliwy z oliwek  
  
FFT -  
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