

Brett RIS

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **56**
- SRM **46.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (34.5%)	79 %	16
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Biscuit Malt	0.5 kg (8.6%)	79 %	50
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Special B Castle	0.1 kg (1.7%)	70 %	350
Grain	Weyermann - Carafa II	0.1 kg (1.7%)	70 %	837
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (3.4%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
lochristi	Ale	Slant	70 ml	x