

# Coffe RIS

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **34.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.6 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (47.3%)	80 %	5
Grain	Weyermann - Caraamber	3 kg (35.5%)	75 %	65
Grain	Czekoladowy	0.4 kg (4.7%)	60 %	788
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.6%)	72 %	180
Grain	Carahell	0.5 kg (5.9%)	77 %	26

## Extras

Type	Name	Amount	Use for	Time
Spice	Laktoza	0.5 g	Boil	0 min