

## FPD: RIS

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **37.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.8%)	80 %	5
Grain	Pilzneński	3 kg (29.3%)	81 %	4
Grain	Special B Castle	1 kg (9.8%)	70 %	350
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.9%)	68 %	400
Grain	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Carafa III	0.25 kg (2.4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	30 g	90 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

### Notes

- 9:10 start zacierania  
12:30 start filtracji  
*Feb 2, 2019, 9:24 AM*