

loc RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **46**
- SRM **59.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (32.5%)	80 %	7
Grain	Monachijski	2.7 kg (35.1%)	80 %	16
Grain	Jęczmień palony	0.5 kg (6.5%)	55 %	985
Grain	Czekoladowy	0.5 kg (6.5%)	60 %	788
Grain	Abbey Malt Weyermann	0.5 kg (6.5%)	75 %	45
Grain	Płatki owsiane	1 kg (13%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05 3p.	Ale	Slant	120 ml	---