

## RIS#1

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **45**
- SRM **51**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985
Grain	Viking Pilsner malt	5 kg (64.9%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (26%)	80 %	5
Grain	Carafa III	0.5 kg (6.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	30 g	60 min	11 %
Boil	Sybilla	30 g	15 min	3.5 %
Whirlpool	Sybilla	20 g	20 min	3.5 %
Whirlpool	Mosaic (US)	20 g	20 min	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale