

# RIS #1

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- Gravity **26.2 BLG**
- ABV ---
- IBU **34**
- SRM **61.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (82.5%)	85 %	7
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 600	0.5 kg (5.2%)	68 %	601
Grain	Weyermann pszeniczny jasny	0.5 kg (5.2%)	80 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %
Boil	East Kent Goldings	20 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

## Notes

- 120g cukru/ glukozy na butelkowanie  
*Oct 26, 2016, 5:56 PM*