

RIS#1

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **173**
- SRM **85.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **29 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%) | 79 % | 22 |
| Grain | Czekoladowy | 0.5 kg (11.1%) | 60 % | 788 |
| Grain | Carafa III | 0.5 kg (11.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 90 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |