

Ris

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **83**
- SRM **54.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Viking Wędzony torfem	1 kg (13.3%)	81 %	7
Grain	Strzegom Monachijski typ I	2 kg (26.7%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.7%)	68 %	400
Grain	Pszeniczny czekoladowy Weyermann	0.5 kg (6.7%)	80 %	1000
Grain	Karmelowy Czerwony	0.5 kg (6.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	14.5 %
Boil	Magnum	30 g	20 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis