

# RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **70**
- SRM **49.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (54.6%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.9%)	79 %	22
Grain	Maris Otter Crisp	1.5 kg (16.4%)	83 %	6
Grain	Weyermann - Carafa III	0.3 kg (3.3%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.5%)	74 %	788
Grain	Słód owsiany Fawcett	0.5 kg (5.5%)	61 %	5
Grain	Płatki owsiane	0.2 kg (2.2%)	85 %	3
Grain	Jęczmień palony	0.15 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	69 ml	Safale