

## ris

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **106**
- SRM **66.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (44.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (8.9%)	79 %	10
Grain	Płatki owsiane	1 kg (8.9%)	85 %	3
Grain	Viking Malt Wędzony Czereśnią	0.7 kg (6.2%)	82 %	10
Grain	Pszeniczny	0.5 kg (4.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.5%)	75 %	30
Grain	Fawcett - Dark Crystal	0.3 kg (2.7%)	71 %	300
Grain	Strzegom Karmel 150	0.5 kg (4.5%)	75 %	150
Grain	Strzegom pszenica prażona	0.8 kg (7.1%)	70 %	1000
Grain	Weyermann - Carafa I	0.4 kg (3.6%)	70 %	690
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	45 min	11.5 %
Boil	Mosaic	40 g	35 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	8 min	4 %

### Yeasts

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