

## RIS 2

---

- Gravity **23.6 BLG**
- ABV ---
- IBU **74**
- SRM **55.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (35.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (23.5%)	79 %	16
Grain	Żytni	0.75 kg (17.6%)	85 %	8
Grain	Carafa III	0.25 kg (5.9%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (5.9%)	55 %	985
Grain	Caraaroma	0.25 kg (5.9%)	78 %	400
Sugar	Muscovado	0.25 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis