

# RIS 2018

- Gravity **32.5 BLG**
- ABV **16.5 %**
- IBU **54**
- SRM **61.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (61.8%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (17.7%)	79 %	16
Grain	Caraaroma	0.8 kg (7.1%)	78 %	400
Grain	Strzegom Karmel 600	0.068 kg (0.6%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.3 kg (2.7%)	68 %	1202
Grain	Żytni	0.8 kg (7.1%)	85 %	8
Grain	Jęczmień palony	0.35 kg (3.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	55 g	60 min	14.2 %

## Yeasts

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