

# RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **48**
- SRM **48.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.5%)	80 %	5
Grain	Oats, Flaked	1 kg (11.5%)	80 %	2
Grain	Biscuit Malt	0.5 kg (5.7%)	79 %	45
Grain	Caramel/Crystal Malt - 40L	0.5 kg (5.7%)	74 %	79
Grain	Monachijski	0.5 kg (5.7%)	80 %	16
Grain	Czekoladowy	0.6 kg (6.9%)	60 %	788
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034
Sugar	Milk Sugar (Lactose)	0.3 kg (3.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	250 ml	White Labs