

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **68**
- SRM **55.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale         | 6 kg (61.5%)   | 79 %  | 6    |
| Grain | Monachijski               | 2 kg (20.5%)   | 80 %  | 16   |
| Grain | Strzegom Karmel 600       | 0.5 kg (5.1%)  | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 400  | 0.5 kg (5.1%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5.1%)  | 68 %  | 1202 |
| Grain | Jęczmień palony           | 0.25 kg (2.6%) | 55 %  | 985  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |
| Boil    | Challenger             | 50 g   | 20 min | 7 %        |

## Yeasts

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