

RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **93**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (42.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |
| Grain | Carafa III | 0.25 kg (3.6%) | 70 % | 1300 |
| druga połowa przed mash outem - razem 0.5 kg | | | | |
| Grain | Jęczmień palony | 0.125 kg (1.8%) | 55 % | 985 |
| druga połowa przed mash outem - razem 0.25 kg | | | | |
| Grain | Weyermann - Chocolate Rye | 0.125 kg (1.8%) | 20 % | 493 |
| druga połowa przed mash outem - razem 0.25 kg | | | | |
| Grain | Oats, Flaked | 1 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 50 g | 60 min | 12.5 % |
| Boil | Marynka | 30 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |