

# RIS

- Gravity **24.4 BLG**
- ABV ---
- IBU **91**
- SRM **57.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (66.7%)	80 %	5
Grain	Monachijski	0.8 kg (11.1%)	80 %	16
Grain	Strzegom Bursztynowy	0.8 kg (11.1%)	70 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.8%)	68 %	400
Grain	Briess - Chocolate Malt	0.4 kg (5.6%)	60 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	epic	25 g	30 min	3.7 %
Boil	epic	25 g	15 min	3.7 %
Boil	bramling cross	50 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe mocno palone	50 g	Secondary	14 day(s)