

## RIS 3

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **53**
- SRM **54.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (34.7%)	81 %	26
Grain	Weyermann Pale Ale	2.5 kg (25.5%)	85 %	7
Grain	Weyermann Pszeniczny jasny	1 kg (10.2%)	80 %	6
Grain	Weyermann Carapils	1 kg (10.2%)	78 %	4
Grain	Weyermann Carafa Special II	0.5 kg (5.1%)	80 %	1150
Grain	Weyermann Pszeniczny Czekoladowy	0.5 kg (5.1%)	80 %	1000
Grain	Castle Malting Chateau Cafe	0.5 kg (5.1%)	80 %	500
Grain	Płatki owsiane	0.4 kg (4.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	7.1 %
Boil	Lublin (Lubelski)	30 g	15 min	5.6 %
Boil	Fuggles	30 g	15 min	4.7 %
Boil	Hallertau	30 g	15 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	100 g	Secondary	21 day(s)

Flavor	Płatki dębowe	100 g	Secondary	21 day(s)
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