

# RIS

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **57**
- SRM **36.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.73 kg (67.2%)	80 %	8
Grain	Monachijski	0.6 kg (10.8%)	80 %	16
Grain	Pszeniczny	0.5 kg (9%)	85 %	4
Grain	Briess - 2 Row Caramel Malt 80L	0.2 kg (3.6%)	76 %	158
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.7%)	68 %	400
Grain	Strzegom pszenica prażona	0.15 kg (2.7%)	70 %	1000
Grain	Carafa II	0.12 kg (2.2%)	70 %	812
Grain	Amber Malt	0.1 kg (1.8%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10 %
Boil	Mandarina Bavaria	20 g	6 min	10 %