

RIS 33,3 BLG

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **40**
- SRM **67.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **63.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 9.75 kg (57.3%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 5 kg (29.4%) | 80 % | 20 |
| Grain | Jęczmień palony | 0.35 kg (2.1%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.65 kg (3.8%) | 74 % | 788 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (2.9%) | 20 % | 493 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (2.9%) | 70 % | 1024 |
| Grain | Castle Cafe | 0.27 kg (1.6%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 77 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|-------------|
| Wyeast - Irish Ale | Ale | Slant | 450 ml | Wyeast Labs |