

# RIS

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **61**
- SRM **60**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (72.6%)	80 %	4
Grain	Weyermann Caramunich 3	0.5 kg (8.1%)	76 %	150
Grain	Weyermann - Carafa II	0.5 kg (8.1%)	70 %	837
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	1400
Grain	Weyermann pszeniczny jasny	0.25 kg (4%)	80 %	6
Grain	Płatki pszeniczne	0.25 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	30 min	10 %
Boil	Marynka	25 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Slant	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	płatki dębowe z whisky	25 g	Secondary	5 day(s)