

# RIS

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **71**
- SRM **37.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **10.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt      | 3.2 kg (76.2%) | 80 %  | 5    |
| Grain | Weyermann Caramunich 3    | 0.3 kg (7.1%)  | 76 %  | 150  |
| Grain | płatki jęczmienne         | 0.2 kg (4.8%)  | 60 %  | 4    |
| Grain | Płatki owsiane            | 0.2 kg (4.8%)  | 60 %  | 3    |
| Grain | Weyermann - Chocolate Rye | 0.15 kg (3.6%) | 20 %  | 650  |
| Grain | Jęczmień palony           | 0.15 kg (3.6%) | 55 %  | 1050 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 160 ml | White Labs |