

## RIS -

- Gravity **30.6 BLG**
- ABV ---
- IBU **46**
- SRM **58.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (72.7%)	--- %	---
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (4.5%)	68 %	601
Grain	Strzegom Pszeniczny	0.25 kg (4.5%)	--- %	0
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400
Sugar	cukier trzcinowy	0.15 kg (2.7%)	100 %	---
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	15 min