

RIS 5

- Gravity **38.9 BLG**
- ABV ---
- IBU **81**
- SRM **80.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 9.5 kg (63.3%) | 85 % | 7 |
| Grain | Caraaroma | 0.7 kg (4.7%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.7 kg (4.7%) | 73 % | 80 |
| Grain | Weyermann pszeniczny czekoladowy | 0.7 kg (4.7%) | 80 % | 1200 |
| Grain | Jęczmień palony | 0.7 kg (4.7%) | 55 % | 985 |
| Grain | Carafa | 0.7 kg (4.7%) | 70 % | 664 |
| Sugar | glukoza | 1 kg (6.7%) | --- % | --- |
| Adjunct | Płatki owsiane | 1 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 150 g | 75 min | 12.1 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 4.3 % |
| Boil | Marynka | 60 g | 10 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | Fermentis |