

RIS DEBIUT (łobocze)

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **49**
- SRM **42.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **16.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (51%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (20.4%)	80 %	5
Grain	Viking Munich Malt	0.5 kg (10.2%)	78 %	18
Grain	Weyermann - Pale Wheat Malt	0.2 kg (4.1%)	85 %	5
Grain	Caraaroma	0.2 kg (4.1%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.2 kg (4.1%)	74 %	1000
Grain	Weyermann - Carafa I	0.1 kg (2%)	70 %	690
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (2%)	73 %	120
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	25 g	Secondary	15 day(s)