

RIS First Fight

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **92**
- SRM **43.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.2 kg (40.4%) | 79 % | 6 |
| Grain | Słód Monachijski Typ2 | 1.8 kg (33.1%) | 79 % | 15 |
| Grain | Słód Żytni | 0.5 kg (9.2%) | 81 % | 9 |
| Adjunct | Płatki owsiane | 0.25 kg (4.6%) | 85 % | 3 |
| Grain | Pale Chocolate | 0.15 kg (2.8%) | 72 % | 600 |
| Grain | Słód Czekoladowy | 0.1 kg (1.8%) | 68 % | 1200 |
| Grain | Słód Karmelowy 300EBC | 0.1 kg (1.8%) | 70 % | 300 |
| Grain | Słód Kawowy 250 EBC | 0.1 kg (1.8%) | 77 % | 250 |
| Grain | Carafa III | 0.1 kg (1.8%) | 65 % | 1400 |
| Grain | Słód Żytni palony Anglia | 0.1 kg (1.8%) | 65 % | 650 |
| Grain | Palone ziarno jęczmienia | 0.04 kg (0.7%) | 65 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 32 g | 30 min | 10.5 % |
| Boil | Magnum | 32 g | 30 min | 13.5 % |
| Boil | Iunga | 32 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Danstar Nottingham | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Płatki Bourbon | 10 g | Secondary | 10 day(s) |
| Spice | macerowana laska wanili | 20 g | Secondary | 10 day(s) |