

## RIS - marzec 2021

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **60**
- SRM **46.1**
- 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 **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 4 kg (77.2%)   | 80 %  | 5    |
| Grain | Pszeniczny                       | 0.5 kg (9.7%)  | 85 %  | 4    |
| Grain | Strzegom Karmel 600              | 0.25 kg (4.8%) | 68 %  | 601  |
| Grain | Jęczmień palony                  | 0.2 kg (3.9%)  | 55 %  | 985  |
| Grain | Strzegom Czekoladowy jasny       | 0.1 kg (1.9%)  | 68 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.13 kg (2.5%) | 73 %  | 1001 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 30 g   | 70 min | 13.5 %     |
| Boil    | Sybilla | 30 g   | 4 min  | 4.5 %      |