

# RIS STYCZEŃ

- Gravity **39.1 BLG**
- ABV **21.7 %**
- IBU **88**
- SRM **68**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **61.6 liter(s)**

## Fermentables

| Type    | Name                       | Amount        | Yield | EBC  |
|---------|----------------------------|---------------|-------|------|
| Grain   | Viking Pale Ale malt       | 10 kg (61%)   | 80 %  | 5    |
| Grain   | Strzegom Monachijski typ I | 1 kg (6.1%)   | 79 %  | 16   |
| Grain   | Caraaroma                  | 1 kg (6.1%)   | 78 %  | 400  |
| Grain   | Pszeniczny                 | 1 kg (6.1%)   | 85 %  | 4    |
| Grain   | Żytni                      | 1 kg (6.1%)   | 85 %  | 8    |
| Grain   | Chocolate Malt (UK)        | 1 kg (6.1%)   | 73 %  | 900  |
| Grain   | Carafa III                 | 0.4 kg (2.4%) | 70 %  | 1300 |
| Adjunct | Briess - Oat Flakes        | 1 kg (6.1%)   | 80 %  | 5    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Admiral    | 150 g  | 60 min | 14.3 %     |
| Boil    | Challenger | 41 g   | 60 min | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |