

RIS v???

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **60.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **39.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (17.2%) | 80 % | 5 |
| Grain | Munich Malt | 2.9 kg (24.9%) | 80 % | 18 |
| Grain | diastatyczny | 1.94 kg (16.6%) | 80 % | 4 |
| Grain | Oats, Flaked | 1.54 kg (13.2%) | 80 % | 2 |
| Grain | Caraaroma | 0.68 kg (5.8%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 1.1 kg (9.4%) | 70 % | 128 |
| Grain | Strzegom Czekoladowy ciemny | 0.56 kg (4.8%) | 68 % | 1200 |
| Grain | Fawcett - Pale Chocolate | 0.48 kg (4.1%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.18 kg (1.5%) | 55 % | 985 |
| Sugar | Milk Sugar (Lactose) | 0.28 kg (2.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 70 g | 60 min | 11 % |
| Boil | Hallertau | 40 g | 60 min | 4.5 % |