

## RIS z brokreacji +

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **85**
- SRM **75.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.4 kg (43.3%)	80 %	7
Grain	Strzegom Monachijski typ II	2 kg (25.5%)	79 %	22
Grain	Carafa III	0.25 kg (3.2%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.4%)	68 %	1200
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.2 kg (15.3%)	90 %	621
Grain	Płatki pszeniczne	0.5 kg (6.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Warrior	50 g	10 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon 50g	50 g	Secondary	20 day(s)