

# RYE CHOCOLATE RIS

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **60**
- SRM **77.1**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (65.2%)	80 %	5
Grain	Żytni	1.2 kg (13%)	85 %	8
Grain	Strzegom Czekoladowy ciemny żytni	1.2 kg (13%)	68 %	750
Grain	Jęczmień palony	0.8 kg (8.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Safale