

# Torfowy RIS 2023

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **61**
- SRM **30.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC  |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Weyermann - Pilsner Malt         | 1.36 kg (20.9%) | 81 %  | 5    |
| Grain | Jęczmień palony                  | 0.23 kg (3.5%)  | 55 %  | 985  |
| Grain | Strzegom Wiedeński               | 1 kg (15.4%)    | 79 %  | 10   |
| Grain | Weyermann Caramunich 3           | 0.32 kg (4.9%)  | 76 %  | 150  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.5%)   | 73 %  | 1001 |
| Grain | Viking Wędzony torfem            | 3.5 kg (53.8%)  | 81 %  | 7    |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Marynka         | 60 g   | 60 min | 8.8 %      |
| Boil    | Styrian Golding | 20 g   | 10 min | 3.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |