

White RIS

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **88**
- SRM **10.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 % | 5 |
| Grain | Monachijski | 3 kg (27.3%) | 80 % | 16 |
| Grain | Żytni | 0.5 kg (4.5%) | 85 % | 8 |
| Grain | Fawcett - Crystal | 0.5 kg (4.5%) | 70 % | 120 |
| Grain | Weyermann - Smoked Malt | 1 kg (9.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (4.5%) | 80 % | 3 |
| Grain | Płatki jęczmienne | 0.5 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 150 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Ziarno kawy Brazill Yellow Bourbon | 100 g | Secondary | 1 day(s) |
| Flavor | Ziarno kakaowca macerowane w bourbonie | 100 g | Secondary | 7 day(s) |
| Flavor | Łaski wanilii bourbon | 10 g | Secondary | 7 day(s) |