

# Wiktor RIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **46**
- SRM **41.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.26 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (82.5%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (5.2%)	68 %	601
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	55 min	7.6 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Cherry Ollorosso	20 g	Secondary	3 day(s)

## Notes

- Dla mojego syna na 18 urodziny - 02.07.2038.  
*Oct 31, 2020, 1:19 PM*