

XRIS

- Gravity **40.2 BLG**
- ABV **22.7 %**
- IBU **53**
- SRM **35.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **45.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.5%)	80 %	45
Grain	Strzegom Czekoladowy jasny	0.75 kg (5.5%)	68 %	400
Grain	Strzegom Wiedeński	4 kg (29.5%)	79 %	10
Grain	Abbey Castle	4 kg (29.5%)	80 %	45
Grain	Briess - Pilsen Malt	2 kg (14.8%)	80.5 %	2
Grain	Biscuit Malt	0.6 kg (4.4%)	79 %	45
Sugar	Cukier trzcinowy	0.5 kg (3.7%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	50 g	30 min	11 %
Boil	East Kent Goldings	100 g	30 min	5.1 %
Boil	Northern Brewer	50 g	15 min	9 %
Boil	Nelson Sauvignon	50 g	15 min	11 %