

## #18 RIS

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **99**
- SRM **50.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	3 kg (47.6%)	82 %	10
Grain	Weyermann - Pale Ale Malt	0.5 kg (7.9%)	85 %	7
Grain	Monachijski	0.5 kg (7.9%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Carahell	0.2 kg (3.2%)	77 %	26
Grain	Płatki pszeniczne	0.2 kg (3.2%)	60 %	3
Grain	Płatki owsiane	0.2 kg (3.2%)	60 %	3
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400
Grain	Carafa II	0.3 kg (4.8%)	70 %	812
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	788
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.7 %
Boil	lunga	30 g	30 min	12.4 %
Boil	Sybilla	60 g	5 min	7 %
Boil	lunga	30 g	1 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis