

#2 RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **94**
- SRM **73.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (64%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (11.2%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.8%) | 73 % | 1001 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.6%) | 68 % | 400 |
| Grain | Weyermann Specjal W | 0.4 kg (6.4%) | 68 % | 300 |
| Grain | Caraaroma | 0.3 kg (4.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 300 ml | White Labs |