

FPD: RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **37**
- SRM **37.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **39 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (48.8%) | 80 % | 5 |
| Grain | Pilznieński | 3 kg (29.3%) | 81 % | 4 |
| Grain | Special B Castle | 1 kg (9.8%) | 70 % | 350 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.9%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (4.9%) | 85 % | 3 |
| Grain | Carafa III | 0.25 kg (2.4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 30 g | 90 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Notes

- 9:10 start zacierania
12:30 start filtracji
Feb 2, 2019, 9:24 AM