

# Mocarz - RIS

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **51**
- SRM **45.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.2 liter(s)**
- Total mash volume **52.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.75 kg (28.7%)	80 %	16
Grain	Strzegom Wiedeński	1.25 kg (9.6%)	79 %	10
Grain	Pilzneński	1.25 kg (9.6%)	81 %	4
Grain	Cookie	0.38 kg (2.9%)	75 %	70
Grain	Strzegom Karmel 150	0.38 kg (2.9%)	75 %	150
Grain	Viking melanoidynowy	0.25 kg (1.9%)	75 %	89
Grain	Viking Pale Ale malt	4 kg (30.6%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (7.7%)	75 %	59
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Carafa III	0.3 kg (2.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	90 min	8.6 %
Boil	Cascade PL	56 g	90 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	700 ml	White Labs