

Najlepszy domowy RIS AD 2014 wg Kopyra

- Gravity **22.2 BLG**
- ABV ---
- IBU **72**
- SRM **77.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 4 kg (29.4%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 4 kg (29.4%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (22.1%) | 81 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (3.7%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 1 kg (7.4%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 1 kg (7.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (0.7%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 30 g | Danstar |