

New Year RIS

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **59.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Słód monachijski II Viking Malt Strzegom | 3 kg (41%) | 78 % | 22 |
| Grain | Viking Malt Pilzneński | 2.4 kg (32.8%) | 80 % | 3.75 |
| Grain | Castle Malting Wheat Chocolat | 0.448 kg (6.1%) | 65 % | 950 |
| Grain | Weyermann Carafa II | 0.392 kg (5.4%) | 65 % | 1150 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.17 kg (2.3%) | 65 % | 1050 |
| Grain | Viking Malt Karmelowy Czerwony | 0.9 kg (12.3%) | 75 % | 50 |