

# pastri RIS

---

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **76**
- SRM **66.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (75.7%)	80 %	5
Grain	chocolate wheat fawcett	1 kg (5.4%)	72.7 %	1000
Grain	Strzegom Karmel 600	1 kg (5.4%)	68 %	601
Grain	Weyermann Specjal B	0.5 kg (2.7%)	68 %	300
Grain	Biscuit Malt	0.5 kg (2.7%)	79 %	45
Sugar	Milk Sugar (Lactose)	1.5 kg (8.1%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	150 g	60 min	11 %