

## Please RIS

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **69**
- SRM **68**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszenica prażona	0.3 kg (4.1%)	70 %	1000
Grain	Carafa III	0.4 kg (5.4%)	70 %	1034
Grain	Fawcett - Pale Chocolate	0.5 kg (6.8%)	71 %	600
Grain	Special B Malt	0.5 kg (6.8%)	65.2 %	315
Grain	Weyermann Specjal W	0.7 kg (9.5%)	68 %	300
Grain	Strzegom Monachijski typ II	2 kg (27%)	79 %	22
Grain	Pilzneński	3 kg (40.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Magnum	25 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	124 ml	Danstar

### Notes

- Gęstwa zebrana tego samego dnia co warzenie  
*Mar 26, 2019, 12:19 PM*