

# RIS

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **67**
- SRM **97.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (41.7%)	79 %	6
Grain	Strzegom Karmel 600	1 kg (8.3%)	68 %	601
Grain	Strzegom Czekoladowy jasny	1 kg (8.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (8.3%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (8.3%)	73 %	1001
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3
Grain	Strzegom Pilzneński	2 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham gęstwa po iipie	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	30 day(s)