

# RIS

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **51**
- SRM **38**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.7 kg (76.1%)	85 %	7
Grain	Weyermann - Vienna Malt	0.9 kg (10.2%)	81 %	8
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.3%)	70 %	1024
Grain	Carafa	0.2 kg (2.3%)	70 %	664
Grain	Special B Malt	0.3 kg (3.4%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (3.4%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	8.8 %
Boil	Marynka	25 g	15 min	8.8 %