

RIS

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **30**
- SRM **86.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **18 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.56 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	4.09 kg (49%)	79 %	4
Grain	Jęczmień palony	0.86 kg (10.2%)	55 %	985
Grain	Weyermann Caramunich 3	0.86 kg (10.2%)	76 %	150
Grain	Carafa II Special	0.86 kg (10.2%)	70 %	1150
Grain	Weyermann - Pale Ale Malt	0.86 kg (10.2%)	85 %	7
Grain	Fawcett - Pszeniczny Czekoladowy	0.86 kg (10.2%)	73 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	36 g	30 min	10 %
Aroma (end of boil)	Sybilla	36 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	21.61 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki drożdżowe macerowane w rumie	36 g	Secondary	21 day(s)