

RIS

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **70**
- SRM **49.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilznieński | 5 kg (54.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.9%) | 79 % | 22 |
| Grain | Maris Otter Crisp | 1.5 kg (16.4%) | 83 % | 6 |
| Grain | Weyermann - Carafa III | 0.3 kg (3.3%) | 70 % | 1024 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.5%) | 74 % | 788 |
| Grain | Słód owsiany Fawcett | 0.5 kg (5.5%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (2.2%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.15 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 30 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 15 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 69 ml | Safale |