

# RIS 2017

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **53**
- SRM **32.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	70 %	5
Grain	Viking Munich Malt	1 kg (20.4%)	70 %	18
Grain	Viking Wheat Malt	0.5 kg (10.2%)	70 %	5
Grain	Carafa III	0.1 kg (2%)	70 %	1034
Grain	Weyermann - Carapils	0.2 kg (4.1%)	70 %	4
Grain	Chocolate Malt (UK)	0.1 kg (2%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Marynka	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

## Notes

- Jeśli drożdże nie zejda mocno, dodac drozdzzy do wina czerwonego, albo jak bayanusy dla alko(jesli zejda mocniej)  
*Dec 19, 2017, 7:05 PM*