

RIS 2019

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **85**
- SRM **36.8**
- 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 **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **31.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 6.62 kg (73%) | 80 % | 4 |
| Grain | Monachijski | 0.71 kg (7.8%) | 80 % | 16 |
| Grain | Pszeniczny | 0.2 kg (2.2%) | 85 % | 4 |
| Grain | Caraaroma | 0.33 kg (3.6%) | 78 % | 400 |
| Grain | Carafa III | 0.24 kg (2.6%) | 70 % | 1034 |
| Grain | Weyermann - Chocolate Rye | 0.24 kg (2.6%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.24 kg (2.6%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.24 kg (2.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.244 kg (2.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Zeus 2015 | 40 g | 60 min | 15.7 % |
| Boil | Columbus 2017 | 20 g | 30 min | 17.1 % |
| Boil | Zeus 2015 | 10 g | 15 min | 15.7 % |
| Boil | Columbus 2017 | 10 g | 15 min | 17.1 % |
| Boil | Columbus 2017 | 20 g | 5 min | 17.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Slant | 200 ml | Fermentum Mobile |