

# RIS

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **66**
- SRM **59**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (53.3%)	81 %	4
Grain	Monachijski	0.5 kg (5.9%)	80 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (5.9%)	79 %	22
Grain	Płatki pszeniczne	0.5 kg (5.9%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (4.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Strzegom Karmel 150	0.4 kg (4.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.7%)	68 %	1200
Grain	Special B Castle	0.2 kg (2.4%)	70 %	350
Grain	Carafa II	0.25 kg (3%)	70 %	812
Grain	Carafa III	0.3 kg (3.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Chinook	15 g	60 min	13 %
Boil	Sybilla	20 g	30 min	3.5 %