

# RIS

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **92**
- SRM **43.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **11.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Briess - Pale Ale Malt	2.5 kg (51%)	80 %	7
Grain	Weyermann - Carawheat	0.2 kg (4.1%)	77 %	97
Grain	Special B Malt	0.2 kg (4.1%)	65.2 %	315
Grain	Abbey Castle	0.2 kg (4.1%)	80 %	45
Grain	Carafa III	0.05 kg (1%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (5.1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	30 g	3 min	5.5 %
Boil	Glacier	20 g	60 min	5.5 %
Boil	lunga	20 g	60 min	11 %
Boil	Galena	20 g	60 min	12 %
Boil	Galena	30 g	3 min	12 %