

# RIS 22 BLG

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **45**
- SRM **32.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (5.2%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (5.2%)	70 %	299
Grain	Caraaroma	0.2 kg (4.2%)	78 %	400
Grain	Jęczmień palony	0.05 kg (1%)	55 %	985
Grain	Strzegom Barwiący	0.05 kg (1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis