

# RIS

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **79**
- SRM **34.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 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	Pale Malt (2 Row) UK	7.5 kg (88.8%)	78 %	6
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	3.2 %
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	3.2 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki jęczmienia	400 g	Mash	90 min