

# RIS

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **55**
- SRM **55.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 5 kg (57.5%)  | 70 %  | 5    |
| Grain | Carahell                    | 1 kg (11.5%)  | 77 %  | 26   |
| Grain | Cookie Viking Malt          | 1 kg (11.5%)  | 70 %  | 50   |
| Grain | Biscuit Malt                | 1 kg (11.5%)  | 79 %  | 45   |
| Grain | Caraaroma                   | 0.2 kg (2.3%) | 78 %  | 400  |
| Grain | Weyermann - Carafa I        | 0.2 kg (2.3%) | 70 %  | 690  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.3%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.1 kg (1.1%) | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 100 ml | Fermentum Mobile |