

RIS

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **46**
- SRM **44.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **35.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (41.3%) | 85 % | 7 |
| Grain | Monachijski | 3.5 kg (28.9%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.6 kg (5%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (4.1%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.1%) | 73 % | 120 |
| Grain | Weyermann - Carafa I | 0.5 kg (4.1%) | 70 % | 690 |
| Adjunct | Briess - Barley Flakes | 0.5 kg (4.1%) | 70 % | 3 |
| Adjunct | Briess - Red Wheat Flakes | 0.5 kg (4.1%) | 70 % | 4 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (4.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 4 % |