

# RIS

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **70**
- SRM **75.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 6 kg (48.8%)  | 80 %  | 7    |
| Grain | Strzegom Monachijski typ II | 2 kg (16.3%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (8.1%)   | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.5 kg (4.1%) | 55 %  | 985  |
| Grain | Strzegom Karmel 300         | 0.5 kg (4.1%) | 70 %  | 299  |
| Grain | Strzegom Karmel 600         | 0.5 kg (4.1%) | 68 %  | 601  |
| Grain | Strzegom Wiedeński          | 1 kg (8.1%)   | 79 %  | 10   |
| Grain | Płatki owsiane              | 0.8 kg (6.5%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 60 min | 8 %        |
| Boil    | Oktawia | 50 g   | 60 min | 8 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 200 ml | FM         |