

RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **74**
- SRM **57.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **39.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (37.6%) | 80 % | 6.5 |
| Grain | Strzegom Monachijski typ II | 5 kg (37.6%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (7.5%) | 85 % | 4.5 |
| Grain | Jęczmień palony | 1 kg (7.5%) | 55 % | 1150 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (3%) | 68 % | 1000 |
| Grain | Strzegom Bursztynowy | 0.4 kg (3%) | 70 % | 49 |
| Grain | Płatki owsiane | 0.5 kg (3.8%) | 85 % | 3.6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 50 min | 8 % |
| Boil | Northdown | 50 g | 50 min | 8.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 125 g | 10 min | 3.7 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 10 min | 5.1 % |