

# RIS

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **71**
- SRM **37.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **10.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (76.2%)	80 %	5
Grain	Weyermann Caramunich 3	0.3 kg (7.1%)	76 %	150
Grain	płatki jęczmienne	0.2 kg (4.8%)	60 %	4
Grain	Płatki owsiane	0.2 kg (4.8%)	60 %	3
Grain	Weyermann - Chocolate Rye	0.15 kg (3.6%)	20 %	650
Grain	Jęczmień palony	0.15 kg (3.6%)	55 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	160 ml	White Labs