

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **58**
- SRM **42.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (26.6%)	81 %	4
Grain	Pilzneński	0.2 kg (2.7%)	81 %	4
Grain	Strzegom Wiedeński	1.9 kg (25.2%)	79 %	10
Grain	Monachijski	1.5 kg (19.9%)	80 %	16
Grain	Wędzony bukiem Viking Malt	0.65 kg (8.6%)	82 %	10
Grain	Pszeniczny	0.4 kg (5.3%)	85 %	4
Grain	Strzegom Karmel 30	0.175 kg (2.3%)	75 %	30
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Czekoladowy	0.3 kg (4%)	60 %	788
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %