

# RiS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **53**
- SRM **73**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **40 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (49.4%)	85 %	7
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Caramel/Crystal Malt - 10L	0.18 kg (2.5%)	75 %	160
Grain	Żytni	0.1 kg (1.4%)	85 %	8
Grain	Weyermann - Carafa III	0.2 kg (2.8%)	70 %	1024
Grain	Czekoladowy	0.3 kg (4.2%)	60 %	788
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Strzegom Wiedeński	0.6 kg (8.5%)	79 %	10
Grain	Barwiący	0.5 kg (7.1%)	55 %	985
Grain	Pilzneński	1 kg (14.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	8.1 %
Boil	Citra	40 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---