

# RIS

- Gravity **24.2 BLG**
- ABV ---
- IBU **101**
- SRM **56.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 4.5 kg (43.7%) | 79 %  | 6    |
| Grain | Monachijski                 | 3 kg (29.1%)   | 80 %  | 16   |
| Grain | Pszeniczny                  | 1 kg (9.7%)    | 85 %  | 4    |
| Grain | Strzegom Karmel 600         | 0.5 kg (4.9%)  | 68 %  | 601  |
| Grain | Czekoladowy                 | 0.15 kg (1.5%) | 60 %  | 788  |
| Grain | Jęczmień palony             | 0.15 kg (1.5%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.9%)  | 68 %  | 1200 |
| Grain | Caraaroma                   | 0.5 kg (4.9%)  | 78 %  | 400  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 15.5 %     |
| Boil    | Chinook                | 50 g   | 60 min | 13 %       |
| Boil    | East Kent Goldings     | 40 g   | 15 min | 5.1 %      |
| Boil    | Lublin (Lubelski)      | 50 g   | 15 min | 4 %        |