

## ris

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- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **40**
- SRM **45.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (68.4%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (17.1%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150
Grain	Simpsons - Coffee Malt	0.25 kg (4.3%)	74 %	296
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200
Grain	Carafa II	0.1 kg (1.7%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Citra	15 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us -05	Ale	Dry	11 g	---