

# RIS by Damianowy

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **50**
- SRM **48.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (56.3%)	80 %	5
Grain	Barke Wiedeński	1.5 kg (16.9%)	79 %	9
Grain	Weyermann - Carawheat	0.5 kg (5.6%)	77 %	115
Grain	karmelowy viking malt	0.5 kg (5.6%)	--- %	300
Grain	Brown Thomas Fawcett	0.5 kg (5.6%)	70 %	180
Grain	Dark Crystal Thomas Fawcett	0.5 kg (5.6%)	71 %	300
Grain	Chocolate Malt (UK)	0.38 kg (4.3%)	73 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %
Boil	octawia	10 g	60 min	9.2 %
Boil	Sovereign	10 g	60 min	7.1 %
Boil	octawia	20 g	30 min	9.2 %
Boil	Sovereign	20 g	2 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale