

# RIS Sady

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **51**
- SRM **56.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (43.1%)	81 %	4
Grain	Monachijski	3.8 kg (29.2%)	80 %	16
Grain	Pszeniczny	1.1 kg (8.5%)	85 %	4
Grain	Carabelge	0.5 kg (3.8%)	80 %	30
Grain	Caraaroma	0.5 kg (3.8%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.5 kg (3.8%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.5 kg (3.8%)	74 %	788
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	13.3 %