

Ris testowy

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU ---
- SRM **45.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.4 liter(s)**
- Total mash volume **61 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (43.2%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 4.5 kg (29.9%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.75 kg (5%) | 55 % | 985 |
| Grain | Caraaroma | 0.65 kg (4.3%) | --- % | --- |
| Grain | Słód Caramunich Typ II Weyermann | 0.65 kg (4.3%) | 73 % | 120 |
| Grain | Carafa II | 0.5 kg (3.3%) | 70 % | 812 |
| Adjunct | Płatki owsiane | 0.5 kg (3.3%) | 85 % | 3 |
| Adjunct | Płatki pszeniczne | 0.5 kg (3.3%) | 85 % | 3 |
| Adjunct | płatki jęczmienne | 0.5 kg (3.3%) | --- % | --- |