

## Ris the second

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU ---
- SRM **54.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt         | 4.4 kg (51.2%) | 80 %  | 5    |
| Grain | Monachijski                  | 2.7 kg (31.4%) | 80 %  | 16   |
| Grain | Karmelowy 600                | 0.2 kg (2.3%)  | 68 %  | 601  |
| Grain | Strzegom<br>Czekoladowy 400  | 0.4 kg (4.7%)  | 68 %  | 400  |
| Grain | Viking<br>melanoidynowy      | 0.3 kg (3.5%)  | 75 %  | 60   |
| Grain | Strzegom<br>Czekoladowy 1200 | 0.35 kg (4.1%) | 68 %  | 1202 |
| Grain | Jęczmień palony              | 0.25 kg (2.9%) | 55 %  | 985  |