

## 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 Czekoladowy 400	0.4 kg (4.7%)	68 %	400
Grain	Viking melanoidynowy	0.3 kg (3.5%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.1%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985