

RIS urodzinowy

- Gravity **24 BLG**
- ABV **11 %**
- IBU **47**
- SRM **62.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (42.6%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (10.6%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (10.6%) | 79 % | 16 |
| Grain | Carafa III | 0.25 kg (2.7%) | 70 % | 1300 |
| Grain | Viking melanoidynowy | 1 kg (10.6%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.05 kg (0.5%) | 55 % | 1100 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.7 kg (18.1%) | 90 % | 621 |
| Grain | Płatki owsiane | 0.4 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | lunga | 30 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |