

## RIS v??? owies

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- Gravity **27.4 BLG**
- ABV ---
- IBU **62**
- SRM **61.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **34.2 liter(s)**

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt           | 1.4 kg (14.9%) | 80.5 % | 2    |
| Grain | diastatyczny                   | 2.8 kg (29.8%) | 80 %   | 4    |
| Grain | Oats, Flaked                   | 2.8 kg (29.8%) | 80 %   | 2    |
| Grain | Caraaroma                      | 0.58 kg (6.2%) | 78 %   | 400  |
| Grain | Brown Malt (British Chocolate) | 0.69 kg (7.3%) | 70 %   | 128  |
| Grain | Strzegom Czekoladowy ciemny    | 0.42 kg (4.5%) | 68 %   | 1200 |
| Grain | Fawcett - Pale Chocolate       | 0.38 kg (4%)   | 71 %   | 600  |
| Grain | Jęczmień palony                | 0.17 kg (1.8%) | 55 %   | 985  |
| Sugar | Milk Sugar (Lactose)           | 0.17 kg (1.8%) | 76.1 % | 0    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 70 g   | 60 min | 11 %       |