

## ris v2

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- Gravity **28.7 BLG**
- ABV ---
- IBU **61**
- SRM **49.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (74.8%)	82 %	4
Grain	Monachijski	0.25 kg (4.7%)	80 %	16
Grain	Viking Wheat Malt	0.25 kg (4.7%)	83 %	5
Grain	Caraaroma	0.25 kg (4.7%)	78 %	400
Grain	Black Swaen Coffee	0.25 kg (4.7%)	75.5 %	600
Grain	Fawcett - Pale Chocolate	0.1 kg (1.9%)	71 %	550
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Styrian Golding	10 g	15 min	3.6 %