

RIS VLADIMIR

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU ---
- SRM **74.4**
- 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 **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ 10,8 | 1 kg (11.1%) | 79 % | 16 |
| Grain | Carafa III | 0.5 kg (5.6%) | 70 % | 1034 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5.6%) | 76 % | 150 |
| Grain | Żytni | 0.5 kg (5.6%) | 85 % | 8 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.6%) | 73 % | 1001 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (5.6%) | 75 % | 20 |
| Grain | Jęczmień palony | 0.5 kg (5.6%) | 55 % | 985 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |