

## RIS WBR #2 20L

- Gravity **26.4 BLG**
- ABV ---
- IBU **58**
- SRM **49.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **35.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42.7%)	80 %	5
Grain	Strzegom Monachijski typ II	3.5 kg (29.9%)	79 %	22
Grain	Jęczmień palony	0.6 kg (5.1%)	55 %	985
Grain	Caraaroma	0.5 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.3%)	73 %	120
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (3.4%)	75 %	2
Grain	Weyermann - Carafa I	0.4 kg (3.4%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	625 ml	White Labs