

RIS wg Homebrewing.pl

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **42**
- SRM **42.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.6 kg (82.5%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.35 kg (5.2%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.35 kg (5.2%) | 68 % | 601 |
| Grain | Strzegom Pszeniczny | 0.35 kg (5.2%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.14 kg (2.1%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Challenger | 42 g | 60 min | 7 % |
| Boil | East Kent Goldings | 14 g | 20 min | 5.1 % |
| Aroma (end of boil) | Challenger | 14 g | 10 min | 7 % |
| Aroma (end of boil) | East Kent Goldings | 14 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 70 ml | Danstar |