

# RIS z dużego gara

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **61**
- SRM **33.9**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.45 kg (55.6%)	80 %	5
Grain	Płatki owsiane	0.95 kg (15.3%)	85 %	3
Grain	Strzegom Bursztynowy	0.7 kg (11.3%)	70 %	49
Grain	Strzegom Monachijski typ I	0.3 kg (4.8%)	79 %	16
Grain	Weyermann Caramunich 3	0.2 kg (3.2%)	76 %	150
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.4%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Sugar	cukier trzcinowy	0.2 kg (3.2%)	90 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Boil	Fuggles	15 g	10 min	4.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis