

# RIS Z WINIAREM 2023

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **62**
- SRM **80.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (32.5%)	79 %	22
Grain	Viking Pale Ale malt	1.9 kg (20.6%)	80 %	5
Grain	Pszeniczny	0.9 kg (9.8%)	85 %	4
Grain	Płatki owsiane	0.6 kg (6.5%)	80 %	3
Grain	Caraaroma	0.7 kg (7.6%)	78 %	400
Grain	Caramel/Crystal Malt - 120L	0.5 kg (5.4%)	72 %	236
Grain	Biscuit Malt	0.5 kg (5.4%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.33 kg (3.6%)	71 %	600
Grain	Chocolate Malt (UK)	0.33 kg (3.6%)	73 %	1200
Grain	Carafa III	0.26 kg (2.8%)	70 %	1434
Sugar	Milk Sugar (Lactose)	0.2 kg (2.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	72.8 g	60 min	11 %