

RISS

- Gravity **23.6 BLG**
- ABV ---
- IBU **88**
- SRM **52.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.2 liter(s)**
- Total mash volume **60.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.5 kg (69.8%)	79 %	6
Grain	Płatki owsiane	0.8 kg (5.3%)	85 %	3
Grain	Strzegom Monachijski typ II	1 kg (6.6%)	79 %	22
Grain	Strzegom Karmel 30	1 kg (6.6%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (3.3%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.3%)	68 %	400
Grain	Jęczmień palony	0.25 kg (1.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Notes

- Warka #10
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