

Świątecznie RIS hothead eksperyment

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **68**
- SRM **54.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pilznieński | 5 kg (70.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (9.9%) | 85 % | 3 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (7%) | 70 % | 128 |
| Grain | Weyermann - Dehusked Carafa I | 0.5 kg (7%) | 70 % | 690 |
| Grain | Strzegom pszenica prażona | 0.3 kg (4.2%) | 70 % | 1000 |
| Grain | Weyermann - Carafa III | 0.1 kg (1.4%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |