

## RIS II

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **74**
- SRM **39.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **41.6 liter(s)**

### Fermentables

| Type    | Name                           | Amount          | Yield | EBC  |
|---------|--------------------------------|-----------------|-------|------|
| Grain   | Pale Malt (2 Row) UK           | 10 kg (69.1%)   | 78 %  | 6    |
| Grain   | Strzegom Wiedeński             | 0.71 kg (4.9%)  | 79 %  | 10   |
| Grain   | Żytni                          | 0.2 kg (1.4%)   | 85 %  | 8    |
| Grain   | Caraaroma                      | 0.5 kg (3.5%)   | 78 %  | 350  |
| Grain   | Brown Malt (British Chocolate) | 1 kg (6.9%)     | 70 %  | 128  |
| Adjunct | Briess - Oat Flakes            | 0.6 kg (4.1%)   | 80 %  | 5    |
| Grain   | Pszeniczny                     | 0.207 kg (1.4%) | 85 %  | 4    |
| Grain   | Czekoladowy                    | 0.263 kg (1.8%) | 60 %  | 400  |
| Grain   | Carafa III                     | 0.5 kg (3.5%)   | 70 %  | 1034 |
| Grain   | Briess - Roasted Barley        | 0.5 kg (3.5%)   | 55 %  | 591  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 100 g  | 60 min | 13.5 %     |
| Boil    | Marynka | 40 g   | 60 min | 8.8 %      |