RIS v???

- Gravity **25.7 BLG**
- ABV **---**
- IBU **64**
- SRM **61**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg *(17.1%)*	80 %	5
Grain	Munich Malt	2.17 kg *(24.8%)*	80 %	18
Grain	diastatyczny	1.46 kg *(16.7%)*	80 %	4
Grain	Oats, Flaked	1.16 kg *(13.2%)*	80 %	2
Grain	Caraaroma	0.51 kg *(5.8%)*	78 %	400
Grain	Brown Malt (British Chocolate)	0.83 kg *(9.5%)*	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.42 kg *(4.8%)*	68 %	1200
Grain	Fawcett - Pale Chocolate	0.36 kg *(4.1%)*	71 %	600
Grain	Jęczmień palony	0.14 kg *(1.6%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.21 kg *(2.4%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	67 g	60 min	11 %