

## #3 Pastry RIS

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **86**
- SRM **99**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (37.9%)	80 %	5
Grain	Żytni	1 kg (7.6%)	85 %	8
Grain	Płatki owsiane	1 kg (7.6%)	85 %	3
Grain	Jęczmień palony	0.4 kg (3%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.6%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.8%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.5 kg (3.8%)	71 %	600
Grain	Weyermann Specjal W	1.5 kg (11.4%)	68 %	300
Grain	Caraaroma	1.5 kg (11.4%)	78 %	400
Sugar	Milk Sugar (Lactose)	0.8 kg (6.1%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	120 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik OSLO	Ale	Slant	300 ml	Fermentis