

30. Ris

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **80**
- SRM **65.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 7 kg (78.1%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.7 kg (7.8%) | 76 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.7 kg (7.8%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.56 kg (6.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 90 g | 60 min | 9.6 % |
| Boil | Hallertau | 20 g | 25 min | 5 % |