

# Belgian RIS 1

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **62**
- SRM **44.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (13.8%)	79 %	10
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Abbey Castle	0.25 kg (3.4%)	80 %	45
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	45
Grain	Fawcett - Pale Chocolate	0.25 kg (3.4%)	71 %	600
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Marynka	20 g	10 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Slant	200 ml	Fermentis