

## iceRIS vol.2

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **87**
- SRM **110.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	3.4 kg (77.3%)	90 %	621
Dry Extract	Muntons DME - Extra Dark	0.5 kg (11.4%)	95 %	75
Sugar	melasa trzcinowa	0.5 kg (11.4%)	95 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	10 g	Secondary	7 day(s)
Flavor	cold brew coffe	600 g	Bottling	---