

# peated RIS alechanted

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **33**
- SRM **35.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (59.6%)	81 %	4
Grain	Słód CHÂTEAU PEATED	2 kg (17%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.5%)	79 %	22
Grain	Abbey Castle	1 kg (8.5%)	80 %	45
Grain	Weyermann - Dehusked Carafa III	0.5 kg (4.3%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.25 kg (2.1%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis