

## Ris #1

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **57**
- SRM **35.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt          | 3 kg (27.3%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II   | 2 kg (18.2%)  | 79 %  | 22  |
| Grain | Pszeniczny                    | 2 kg (18.2%)  | 85 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (4.5%) | 79 %  | 130 |
| Grain | cararoma                      | 0.5 kg (4.5%) | --- % | --- |
| Grain | Płatki owsiane                | 2 kg (18.2%)  | 85 %  | 3   |
| Grain | Strzegom Czekoladowy jasny    | 0.5 kg (4.5%) | 68 %  | 400 |
| Grain | Jęczmień palony               | 0.5 kg (4.5%) | 55 %  | 985 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 50 g   | 60 min | 11.2 %     |
| Boil    | Perle  | 50 g   | 60 min | 7 %        |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 300 ml | Fermentum Mobile |