

RIS#1

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **45**
- SRM **51**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Jęczmień palony | 0.2 kg (2.6%) | 55 % | 985 |
| Grain | Viking Pilsner malt | 5 kg (64.9%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (26%) | 80 % | 5 |
| Grain | Carafa III | 0.5 kg (6.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | lunga (PL) | 30 g | 60 min | 11 % |
| Boil | Sybilla | 30 g | 15 min | 3.5 % |
| Whirlpool | Sybilla | 20 g | 20 min | 3.5 % |
| Whirlpool | Mosaic (US) | 20 g | 20 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |