

# RIS

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **38**
- SRM **50.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Viking Munich Malt	1 kg (9.5%)	78 %	18
Grain	Viking Vienna Malt	1 kg (9.5%)	79 %	7
Grain	Strzegom Bursztynowy	1 kg (9.5%)	70 %	49
Grain	Karmelowy Pszeniczny Strzegom	1 kg (9.5%)	79 %	130
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.25 kg (2.4%)	68 %	1202
Grain	Strzegom pszenica prażona	0.25 kg (2.4%)	70 %	1000
Grain	Strzegom jęczmień prażony	0.25 kg (2.4%)	70 %	1000
Grain	Strzegom żyto prażone	0.25 kg (2.4%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	60 min	10 %
Boil	Mandarina Bavaria	25 g	30 min	10 %
Aroma (end of boil)	Mandarina Bavaria	25 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	25 g	Boil	10 min