

RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **80**
- SRM **71.2**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 7 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 1 kg (9.5%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (9.5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (4.8%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (4.8%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (4.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 60 g | 60 min | 15.5 % |
| Aroma (end of boil) | Warrior | 40 g | 15 min | 15.5 % |