

# RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **55**
- SRM **55.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **55.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	5 kg (33.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (13.3%)	79 %	10
Grain	Strzegom Pale Ale	2 kg (13.3%)	79 %	6
Grain	strzegom torf	1 kg (6.7%)	81 %	10
Grain	strzegom dąb	1 kg (6.7%)	81 %	10
Grain	Strzegom Czekoladowy jasny	2 kg (13.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	1 kg (6.7%)	68 %	1200
Grain	Słód KARMELOWY PSZENICZNY Viking Malt	1 kg (6.7%)	70 %	75

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Magnum	50 g	25 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki bourbon	100 g	Secondary	28 day(s)