

# RIS

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **90**
- SRM **69.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (15%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (10%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10%)	79 %	16
Grain	Słód owsiany Fawcett	0.5 kg (5%)	61 %	5
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (5%)	80 %	3
Grain	Cara-Pils/Dextrine	0.2 kg (2%)	72 %	4
Grain	Golden ale	0.2 kg (2%)	70 %	8
Grain	Caramel pale	0.4 kg (4%)	75 %	20
Grain	Pale cookie	0.6 kg (6%)	70 %	6
Grain	Żytni	0.6 kg (6%)	85 %	8
Grain	Strzegom Karmel 300	0.4 kg (4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.6 kg (6%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (5%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (1%)	70 %	1000
Grain	Jęczmień niesłodowany	0.6 kg (6%)	75 %	2
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3

## Hops

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Magnum	60 g	60 min	12.4 %
Aroma (end of boil)	Perle	50 g	10 min	7 %
Boil	Citra	30 g	60 min	12 %

## **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	1000 ml	Safale