

Ris

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **116**
- SRM **66.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **40.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (37%) | 80 % | 5 |
| Grain | Pszeniczny ciemny | 2 kg (14.8%) | 82 % | 18 |
| Grain | Strzegom Monachijski typ I | 1 kg (7.4%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (7.4%) | 79 % | 10 |
| Grain | Pszeniczny Czekoladowy | 1 kg (7.4%) | 73 % | 1000 |
| Grain | Extra black | 0.5 kg (3.7%) | 65 % | 1400 |
| Grain | Kawowy | 1 kg (7.4%) | 76 % | 500 |
| Grain | Special X | 1 kg (7.4%) | 75 % | 350 |
| Grain | Karmelowy | 1 kg (7.4%) | 68 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 150 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Spice | Vanilia | 6 g | Secondary | 4 day(s) |