

# RIS

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **44**
- SRM **37**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.9 liter(s)**
- Total mash volume **50.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (63.2%)	80 %	5
Grain	Carafa III	0.25 kg (2%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.6%)	68 %	1200
Grain	Strzegom Monachijski typ II	1 kg (7.9%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (7.9%)	79 %	16
Grain	Płatki pszeniczne	1 kg (7.9%)	85 %	3
Grain	Strzegom Karmel 150	0.5 kg (4%)	75 %	150
Grain	Pszeniczny	0.5 kg (4%)	85 %	4
Grain	Jęczmień palony	0.2 kg (1.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Lublin (Lubelski)	50 g	20 min	4 %