

# Ris

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **84**
- SRM **44.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (21.7%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.7%)	79 %	22
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Strzegom Karmel 300	0.5 kg (5.4%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (5.4%)	68 %	601
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (2.2%)	70 %	690
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (16.3%)	100 %	---
Grain	Caraaroma	0.2 kg (2.2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Whirlpool	Kent Goldings	50 g	20 min	5.5 %
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe po bourbonie	100 g	Secondary	60 day(s)
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