

RIS

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **38.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|------|
| Grain | Monachijski | 1 kg (10.1%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 3 kg (30.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (10.1%) | 85 % | 3 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.3 kg (3%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (2.5%) | 70 % | 128 |
| Grain | Caraaroma | 0.5 kg (5%) | 78 % | 400 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (34.2%) | 80 % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1 ml | Fermentum Mobile |