

## ris

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **99**
- SRM **66.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.4 liter(s)**
- Total mash volume **52.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	ireks pale ale	7 kg (53.4%)	80 %	5
Grain	monachijski globalmalt	3 kg (22.9%)	80 %	14
Grain	pszeniczny mep	1 kg (7.6%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.8%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.4 kg (3%)	68 %	400
Grain	czekoladowy Pszeniczny	0.1 kg (0.8%)	73 %	1001
Grain	Carafa III	0.32 kg (2.4%)	70 %	1300
Grain	Strzegom pszenica prażona	0.5 kg (3.8%)	70 %	1000
Grain	Weyermann - Carafa II	0.3 kg (2.3%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	11 %
Aroma (end of boil)	Fuggles	35 g	30 min	4.5 %
Boil	Chinook	60 g	60 min	13 %
Boil	Perle	15 g	30 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Slant	500 ml	---