

# RIS

- Gravity **25.3 BLG**
- ABV ---
- IBU **111**
- SRM **156.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (21.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.4%)	79 %	22
Grain	Strzegom Karmel 600	1 kg (10.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	1 kg (10.7%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Oats, Flaked	0.5 kg (5.3%)	80 %	2
Grain	Barley, Flaked	0.4 kg (4.3%)	70 %	4
Grain	Carafa III	0.25 kg (2.7%)	70 %	1034
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (18.2%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Marynka	50 g	60 min	9.5 %
Boil	Marynka	50 g	30 min	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe bourbon	50 g	Secondary	14 day(s)

## Notes

- Płatki dębowe na 10L piwa.  
*Jul 14, 2016, 6:35 PM*