

# RIS

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **31**
- SRM **54.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (59.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (19.9%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (2.6%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.5 kg (6.6%)	68 %	400
Grain	Viking melanoidynowy	0.25 kg (3.3%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.35 kg (4.6%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	fermentis