

# RIS

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **137**
- SRM **62.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (56.2%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (33.7%)	80 %	20
Grain	Czekoladowy Żytni Weyermann	0.3 kg (3.4%)	75 %	650
Grain	Czekoladowy Pszeniczny Weyermann	0.3 kg (3.4%)	75 %	1000
Grain	Carafa Special III Weyermann	0.3 kg (3.4%)	25 %	1400

Cold brew.  
Dodany w 90 minucie.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior USA	90 g	55 min	13.4 %
Boil	Warrior USA	30 g	20 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Whisky	50 g	Secondary	60 day(s)

## Notes

- Płatki dębowe mocno opiekane macerowane ok. 2 tygodni w Whisky Aberlour 12.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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