

# RIS

- Gravity **24 BLG**
- ABV **11 %**
- IBU **64**
- SRM **36.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt            | 4 kg (66.7%)   | 80 %  | 7    |
| Grain | Pszeniczny                      | 0.5 kg (8.3%)  | 85 %  | 4    |
| Grain | Bestmalz Monachijski typ II     | 1.1 kg (18.3%) | 79 %  | 25   |
| Grain | Strzegom Karmel 300             | 0.1 kg (1.7%)  | 70 %  | 300  |
| Grain | Strzegom Czekoladowy ciemny     | 0.2 kg (3.3%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący 1300-1600 EBC | 0.1 kg (1.7%)  | 68 %  | 1300 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 30 g   | 80 min | 13.5 %     |
| Boil    | Lublin (Lubelski)     | 15 g   | 80 min | 4 %        |
| Boil    | Lublin (Lubelski)     | 15 g   | 15 min | 4 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |