

ris

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **75**
- SRM **39.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (46.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (3.9%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (14.1%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (3.9%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (7.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.6%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (3.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (3.9%) | 85 % | 3 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (3.9%) | 80 % | 5 |
| Grain | Caraaroma | 0.7 kg (5.5%) | 78 % | 400 |
| Grain | Carafa II | 0.6 kg (4.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 90 g | 50 min | 12.6 % |