

ris

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **67**
- SRM **41.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg (82.6%)	80 %	5
Grain	Special B Malt	0.15 kg (2.8%)	65.2 %	315
Grain	Briess - Dark Chocolate Malt	0.15 kg (2.8%)	60 %	1100
Grain	Jęczmień palony	0.18 kg (3.4%)	55 %	985
Grain	Caramel/Crystal Malt - 60L	0.1 kg (1.9%)	74 %	118
Grain	Castle Cafe	0.15 kg (2.8%)	75.5 %	240
Grain	Strzegom Monachijski typ II	0.2 kg (3.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Centennial	15 g	10 min	11.5 %
Boil	citra	5 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	200 ml	Omega