

RIS 5

- Gravity **38.9 BLG**
- ABV ---
- IBU **81**
- SRM **80.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9.5 kg (63.3%)	85 %	7
Grain	Caraaroma	0.7 kg (4.7%)	78 %	400
Grain	Caramunich® typ I	0.7 kg (4.7%)	73 %	80
Grain	Weyermann pszeniczny czekoladowy	0.7 kg (4.7%)	80 %	1200
Grain	Jęczmień palony	0.7 kg (4.7%)	55 %	985
Grain	Carafa	0.7 kg (4.7%)	70 %	664
Sugar	glukoza	1 kg (6.7%)	--- %	---
Adjunct	Płatki owsiane	1 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	75 min	12.1 %
Boil	Lublin (Lubelski)	60 g	10 min	4.3 %
Boil	Marynka	60 g	10 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis