

# RIS

- Gravity **24.2 BLG**
- ABV ---
- IBU **101**
- SRM **56.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (43.7%)	79 %	6
Grain	Monachijski	3 kg (29.1%)	80 %	16
Grain	Pszeniczny	1 kg (9.7%)	85 %	4
Grain	Strzegom Karmel 600	0.5 kg (4.9%)	68 %	601
Grain	Czekoladowy	0.15 kg (1.5%)	60 %	788
Grain	Jęczmień palony	0.15 kg (1.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Chinook	50 g	60 min	13 %
Boil	East Kent Goldings	40 g	15 min	5.1 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %