

RIS

- Gravity **36.1 BLG**
- ABV ---
- IBU **69**
- SRM **51.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (47.8%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 3 kg (26.1%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.6 kg (5.2%) | 68 % | 400 |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.3%) | 61 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (2.6%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.5 kg (4.3%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.1 kg (0.9%) | 70 % | 1000 |
| Sugar | Brown Sugar, Dark | 0.5 kg (4.3%) | 100 % | 99 |
| Grain | Płatki orkiszowe | 0.5 kg (4.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Lublin (Lubelski) | 50 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |