

# RIS First Fight

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **92**
- SRM **43.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (40.4%)	79 %	6
Grain	Słód Monachijski Typ2	1.8 kg (33.1%)	79 %	15
Grain	Słód Żytni	0.5 kg (9.2%)	81 %	9
Adjunct	Płatki owsiane	0.25 kg (4.6%)	85 %	3
Grain	Pale Chocolate	0.15 kg (2.8%)	72 %	600
Grain	Słód Czekoladowy	0.1 kg (1.8%)	68 %	1200
Grain	Słód Karmelowy 300EBC	0.1 kg (1.8%)	70 %	300
Grain	Słód Kawowy 250 EBC	0.1 kg (1.8%)	77 %	250
Grain	Carafa III	0.1 kg (1.8%)	65 %	1400
Grain	Słód Żytni palony Anglia	0.1 kg (1.8%)	65 %	650
Grain	Palone ziarno jęczmienia	0.04 kg (0.7%)	65 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	32 g	30 min	10.5 %
Boil	Magnum	32 g	30 min	13.5 %
Boil	lunga	32 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Nottingham	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon	10 g	Secondary	10 day(s)
Spice	macerowana laska wanili	20 g	Secondary	10 day(s)