

## RIS\_FM52\_v2

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **63**
- SRM **58.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **110 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński          | 4 kg (35.7%)   | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I   | 3 kg (26.8%)   | 79 %   | 16  |
| Grain | Cara Crystal                 | 1.7 kg (15.2%) | 75 %   | 150 |
| Grain | Castle Cafe                  | 1.5 kg (13.4%) | 75.5 % | 480 |
| Grain | Special w                    | 0.5 kg (4.5%)  | 70 %   | 300 |
| Grain | Briess - Dark Chocolate Malt | 0.5 kg (4.5%)  | 60 %   | 650 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Chinook         | 30 g   | 90 min | 13 %       |
| Boil    | Amarillo        | 30 g   | 70 min | 11 %       |
| Boil    | Amarillo        | 30 g   | 30 min | 9.5 %      |
| Boil    | Styrian Golding | 30 g   | 20 min | 3.6 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 350 ml | Fermentum Mobile |
| US05                 | Ale  | Dry    | 11.5 g | Fermentis        |