

RIS_FM52_v2

- 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