

# RIS na dwa płatki

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **98**
- SRM **65**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (22.2%)	79 %	22
Grain	Carafa III	1 kg (11.1%)	70 %	1034
Grain	Strzegom Karmel 300	1 kg (11.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Marynka	50 g	30 min	10 %
Boil	Perle	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki z beczki po czerwonym winie	20 g	Secondary	180 day(s)
Other	Płatki z beczki po whisky	50 g	Secondary	30 day(s)