

# RIS Prototype - 'The Cube'

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **72**
- SRM **56**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.2%)	79 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17.3%)	80 %	---
Grain	Słód Caramunich Typ II Weyermann	0 kg	73 %	120
Grain	Special B Malt	0.25 kg (2.6%)	65.2 %	315
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Castle Cafe	0.25 kg (2.6%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (4.1%)	73 %	1001
Grain	Black Barley (Roast Barley)	0.3 kg (3.1%)	55 %	985
Grain	Weyermann - Carafa III	0.25 kg (2.6%)	70 %	1024
Grain	Płatki pszeniczne	0.4 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	75 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	4 g	Secondary	20 day(s)
Flavor	Kawa	50 g	Secondary	5 day(s)