

RIS słodziak

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **57**
- SRM **60.7**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (44.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.6 kg (18%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (9%) | 79 % | 16 |
| Grain | Specjal B Malt | 1 kg (11.2%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.5 kg (5.6%) | 55 % | 1100 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.2%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.3 kg (3.4%) | 70 % | 1000 |
| Sugar | Laktoza | 0.5 kg (5.6%) | 90 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 70 g | 60 min | 11 % |