

RIS v1

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **47**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (51.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.9%) | 79 % | 22 |
| Grain | Płatki owsiane | 1 kg (12.9%) | 85 % | 3 |
| Grain | Strzegom Bursztynowy | 1 kg (12.9%) | 70 % | 49 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.2%) | 68 % | 400 |
| Grain | Strzegom pszenica prażona | 0.25 kg (3.2%) | 70 % | 1000 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 33 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S04 | Ale | Slant | 200 ml | --- |