

Ris v2

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **108**
- SRM **47.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (54.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3
Grain	Jęczmień niesłodowany	0.3 kg (4.1%)	75 %	2
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985
Grain	Czekoladowy	0.5 kg (6.8%)	60 %	788
Grain	Pszeniczny	0.6 kg (8.1%)	85 %	4
Grain	Monachijski	1 kg (13.5%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Warrior	30 g	60 min	15.5 %
Boil	Magnum	25 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale