

ris v3

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **85**
- SRM **74.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (52.6%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (13.2%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (4.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (3.5%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.4%) | 68 % | 601 |
| Grain | Carafa II | 0.5 kg (4.4%) | 70 % | 812 |
| Grain | Carafa III | 0.5 kg (4.4%) | 70 % | 1034 |
| Grain | Strzegom pszenica prażona | 0.5 kg (4.4%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.5 kg (4.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Summit | 50 g | 50 min | 17 % |
| Boil | Marynka | 60 g | 50 min | 8 % |