

# RIS z dużego gara

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **61**
- SRM **33.9**
- 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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt        | 3.45 kg (55.6%) | 80 %  | 5    |
| Grain | Płatki owsiane              | 0.95 kg (15.3%) | 85 %  | 3    |
| Grain | Strzegom Bursztynowy        | 0.7 kg (11.3%)  | 70 %  | 49   |
| Grain | Strzegom Monachijski typ I  | 0.3 kg (4.8%)   | 79 %  | 16   |
| Grain | Weyermann Caramunich 3      | 0.2 kg (3.2%)   | 76 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.4%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.25 kg (4%)    | 55 %  | 985  |
| Sugar | cukier trzcinowy            | 0.2 kg (3.2%)   | 90 %  | 2    |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 30 g   | 60 min | 11 %       |
| Boil                | lunga   | 20 g   | 30 min | 11 %       |
| Boil                | Fuggles | 15 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Fuggles | 15 g   | 10 min | 7 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |