

riss

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **59**
- SRM **64.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	5 kg (62.9%)	80 %	5
Grain	Jęczmień palony	0.25 kg (3.1%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (3.1%)	68 %	601
Grain	Strzegom Pszeniczny	0.25 kg (3.1%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.1%)	68 %	1200
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (21.4%)	90 %	621
Adjunct	Płatki owsiane	0.25 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	10 min	11 %
Boil	Marynka	50 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis