

# Świątecznie RIS hothead eksperyment

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **68**
- SRM **54.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.4%)	81 %	4
Grain	Płatki owsiane	0.7 kg (9.9%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.5 kg (7%)	70 %	128
Grain	Weyermann - Dehusked Carafa I	0.5 kg (7%)	70 %	690
Grain	Strzegom pszenica prażona	0.3 kg (4.2%)	70 %	1000
Grain	Weyermann - Carafa III	0.1 kg (1.4%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %