

## 30. Ris

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **80**
- SRM **65.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt            | 7 kg (78.1%)   | 80 %  | 5    |
| Grain | Weyermann Caramunich 3          | 0.7 kg (7.8%)  | 76 %  | 150  |
| Grain | Weyermann - Dehusked Carafo III | 0.7 kg (7.8%)  | 70 %  | 1024 |
| Grain | Jęczmień palony                 | 0.56 kg (6.3%) | 55 %  | 985  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Iunga     | 90 g   | 60 min | 9.6 %      |
| Boil    | Hallertau | 20 g   | 25 min | 5 %        |