

# Owsiany ris

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **57**
- SRM **70.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount       | Yield | EBC  |
|-------|----------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt             | 5 kg (35.7%) | 80 %  | 5    |
| Grain | Słód owsiany Viking malt         | 4 kg (28.6%) | 61 %  | 5    |
| Grain | Płatki owsiane                   | 1 kg (7.1%)  | 60 %  | 3    |
| Grain | Fawcett - Pale Chocolate         | 1 kg (7.1%)  | 71 %  | 600  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (7.1%)  | 73 %  | 1001 |
| Grain | Weyermann Specjal W              | 1 kg (7.1%)  | 68 %  | 300  |
| Grain | Viking melanoidynowy (red ale)   | 1 kg (7.1%)  | 75 %  | 60   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 80 g   | 60 min | 11 %       |