

# Ris 10L pierwsza próba

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **103**
- SRM **57.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.5%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.7%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Żytni	0.25 kg (4.5%)	85 %	8
Grain	Castle Malting - Caffè	0.2 kg (3.6%)	--- %	230
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian wolf (SLO)	50 g	100 min	13.1 %
Boil	Styrian Gold (SLO)	15 g	40 min	4 %

Boil	Styrian Gold (SLO)	15 g	10 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Notes

- Słody ciemne wsypać na 10-15min. przed końcem zacierania  
*Oct 19, 2018, 12:32 PM*
- Gotować (odparowywać) do momentu aż cukromierz/refraktometr będzie wskazywał BLG na poziomie około 28 blg  
*Oct 19, 2018, 12:32 PM*