

## ris

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **63**
- SRM **52.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (55.6%)	79 %	6
Grain	Strzegom pszenica prażona	0.5 kg (5.6%)	70 %	1000
Grain	Carafa II	0.5 kg (5.6%)	70 %	812
Grain	Weyermann Specjal W	0.5 kg (5.6%)	68 %	300
Grain	Abbey Malt Weyermann	0.5 kg (5.6%)	75 %	45
Grain	Płatki owsiane	2 kg (22.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	12 %
Boil	Magnum	15 g	30 min	12 %

### Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop klonowy	0.75 g	Secondary	30 day(s)