

## ris na 30 lat

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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **81**
- SRM **78.7**
- 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 **4 liter(s) / kg**
- Mash size **58 liter(s)**
- Total mash volume **72.5 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **58 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **-15.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield  | EBC  |
|-------|---------------------------|---------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 9 kg (62.1%)  | 85 %   | 6    |
| Grain | Żytni                     | 2 kg (13.8%)  | 85 %   | 8    |
| Grain | Jęczmień palony           | 0.5 kg (3.4%) | 55 %   | 985  |
| Grain | Czekoladowy żytni         | 0.5 kg (3.4%) | 60 %   | 788  |
| Grain | Carafa III                | 0.5 kg (3.4%) | 70 %   | 1034 |
| Grain | Special B Malt            | 0.5 kg (3.4%) | 65.2 % | 315  |
| Grain | Caramunich® typ I         | 0.5 kg (3.4%) | 73 %   | 80   |
| Grain | Czekoladowy               | 0.5 kg (3.4%) | 60 %   | 900  |
| Grain | Château Caffé             | 0.5 kg (3.4%) | 75.5 % | 480  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 150 g  | 50 min | 10.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |