

# Ris z El secreto

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **65**
- SRM **31.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (84.7%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.05 kg (0.7%)	72 %	236
Grain	Caraaroma	0.5 kg (6.5%)	78 %	400
Grain	Briess - Chocolate Malt	0.15 kg (2%)	60 %	690
Grain	Black (Patent) Malt	0.15 kg (2%)	55 %	985
Grain	Simpsons - Roasted Barley	0.125 kg (1.6%)	70 %	1084
Grain	Platki owsiane	0.2 kg (2.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	60 min	7 %
Boil	Northern Brewer	30 g	15 min	9 %
Boil	Centennial	30 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	23 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min