

RiSclean

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **46**
- SRM **86.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (41%)	85 %	7
Grain	Monachijski	0.7 kg (9%)	80 %	16
Grain	Caraaroma	0.8 kg (10.2%)	78 %	400
Grain	Jęczmień palony	0.18 kg (2.3%)	55 %	985
Grain	Słód pszeniczny jasny Viking	1 kg (12.8%)	82 %	4
Grain	Carafa	0.8 kg (10.2%)	70 %	664
Grain	Czekoladowy	0.4 kg (5.1%)	60 %	1000
Grain	Wiedeński 6-9 EBC Weyermann®	0.73 kg (9.3%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Challenger	50 g	60 min	7 %