

# RISialdo

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **144**
- SRM **86.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.9%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	1 kg (8.8%)	68 %	1200
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Grain	Żytni	1 kg (8.8%)	85 %	8
Grain	Płatki owsiane	1 kg (8.8%)	85 %	3
Grain	Simpsons - Roasted Barley	0.2 kg (1.8%)	70 %	1084
Grain	Fawcett - Pale Chocolate	0.2 kg (1.8%)	71 %	1100
Grain	Aromatic Malt	2 kg (17.5%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	16.5 %
Boil	Marynka	60 g	60 min	7.4 %
Boil	Magnat	30 g	60 min	13.2 %
Boil	Mosaic	100 g	30 min	12.6 %