

# RISIU

- Gravity **22 BLG**
- ABV ---
- IBU **104**
- SRM **204**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (17.5%)	80 %	5
Grain	Strzegom Karmel 600	1 kg (17.5%)	68 %	601
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	2 kg (35.1%)	68 %	1200
Grain	Carafa III	0.25 kg (4.4%)	70 %	1034
Grain	Barley, Flaked	0.2 kg (3.5%)	70 %	4
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.5 %
Boil	Marynka	40 g	30 min	9.5 %
Boil	Marynka	10 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale