

# RISpect

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **107**
- SRM **41.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 4.8 kg (57.8%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.8 kg (9.6%)  | 79 %  | 22   |
| Grain | Strzegom Bursztynowy        | 0.8 kg (9.6%)  | 70 %  | 49   |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.4%)  | 68 %  | 400  |
| Grain | Simpsons - Chocolate Malt   | 0.4 kg (4.8%)  | 73 %  | 788  |
| Grain | Strzegom pszenica prażona   | 0.2 kg (2.4%)  | 70 %  | 1000 |
| Grain | Pszeniczny                  | 0.8 kg (9.6%)  | 85 %  | 18   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (3.6%)  | 79 %  | 22   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Bramling               | 50 g   | 0 min  | 6 %        |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 90 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Boil    | Epic UK 2016           | 25 g   | 30 min | 4.1 %      |
| Boil    | Epic UK 2016           | 25 g   | 15 min | 4.1 %      |
| Boil    | Chinook                | 30 g   | 45 min | 11.3 %     |

## Extras

| Type   | Name          | Amount | Use for   | Time |
|--------|---------------|--------|-----------|------|
| Flavor | płatki dębowe | 50 g   | Secondary | ---  |