

RISzard

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **78**
- SRM **60.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann - Carafa II | 0.2 kg (3.3%) | 70 % | 837 |
| Grain | Weyermann Specjal W | 0.2 kg (3.3%) | 68 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.3%) | 73 % | 1001 |
| Grain | Barwiący | 0.3 kg (5%) | 55 % | 985 |
| Grain | Weyermann - carabohemian | 0.2 kg (3.3%) | 80 % | 180 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.3%) | 73 % | 120 |
| Sugar | Cukier brązowy | 0.3 kg (5%) | --- % | --- |
| Grain | Płatki owsiane | 0.4 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Oktawia | 35 g | 30 min | 7.1 % |
| Boil | Oktawia | 30 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------|------|-----------|-----------|
| Flavor | Płatki dębowe w porto | 20 g | Secondary | 5 day(s) |
| Flavor | Porto pozostałe z płatków | 80 g | Secondary | 30 day(s) |

Notes

- Cicha 30 dni, płatki w potro kolejne 30 dni.
Mar 21, 2022, 10:19 PM