

# Ryszard

- Gravity **24 BLG**
- ABV **11 %**
- IBU **75**
- SRM **53.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **63 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (47.6%)	80 %	7
Grain	Pszeniczny	1 kg (4.8%)	85 %	4
Grain	Weyermann - Smoked Malt	1 kg (4.8%)	81 %	6
Grain	Monachijski	5 kg (23.8%)	80 %	16
Grain	Caramel/Crystal Malt - 30L	1 kg (4.8%)	75 %	59
Grain	Biscuit Malt	1 kg (4.8%)	79 %	45
Grain	Briess - Dark Chocolate Malt	1 kg (4.8%)	60 %	950
Grain	Black sortmalt	1 kg (4.8%)	5 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	13.8 %
Boil	Magnum	100 g	60 min	14.6 %
Mash	Saaz (Czech Republic)	100 g	5 min	4.5 %