Owsiany ris

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **57**
- SRM **70.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(35.7%)*	80 %	5
Grain	Słód owsiany Viking malt	4 kg *(28.6%)*	61 %	5
Grain	Płatki owsiane	1 kg *(7.1%)*	60 %	3
Grain	Fawcett - Pale Chocolate	1 kg *(7.1%)*	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg *(7.1%)*	73 %	1001
Grain	Weyermann Specjal W	1 kg *(7.1%)*	68 %	300
Grain	Viking melanoidynowy (red ale)	1 kg *(7.1%)*	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	80 g	60 min	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.