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

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

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