

Dry Oat Imperial Ris

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **54**
- SRM **34.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (64.8%)	80 %	5
Grain	Słód owsiany Fawcett	3 kg (27.8%)	61 %	5
Grain	Jęczmień palony	0.5 kg (4.6%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.3 kg (2.8%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	90 min	11 %