

RI Siek z El Secreto de la cerveza

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **63**
- SRM **36.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6.5 kg (80.8%)	80 %	7
Grain	Caramel/Crystal Malt - 120L	0.05 kg (0.6%)	72 %	150
Grain	Caraaroma	0.5 kg (6.2%)	78 %	400
Grain	Chocolate Malt (UK)	0.15 kg (1.9%)	73 %	1000
Grain	Black (Patent) Malt	0.15 kg (1.9%)	55 %	985
Grain	Simpsons - Roasted Barley	0.125 kg (1.6%)	70 %	1084
Grain	Platki owsiane	0.3 kg (3.7%)	85 %	3
Grain	Cara Gold Castlemalting	0.07 kg (0.9%)	78 %	120
Sugar	cukier kandy	0.2 kg (2.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	60 min	7.4 %
Boil	Northern Brewer	30 g	15 min	6 %
Boil	Centennial	30 g	5 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11.5 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min