RISkacz

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **40**
- SRM **46.1**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(59.5%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(6%)*	85 %	4
Grain	Karmelowy Strzegom	0.5 kg *(6%)*	79 %	150
Grain	Carafa III	0.1 kg *(1.2%)*	70 %	1034
Grain	Płatki pszeniczne	0.5 kg *(6%)*	60 %	3
Grain	Strzegom Wiedeński	0.5 kg *(6%)*	79 %	10
Grain	Karmelowy Ciemny Strzegom	0.1 kg *(1.2%)*	--- %	300
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg *(14.3%)*	80 %	700

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	15 min	13 %
Boil	Lublin (Lubelski)	50 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	22.5 g	---

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	100 g	Secondary	14 day(s)