RISpect

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **54**
- SRM **53.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **68 C**, Time **5 min**
- Temp **66 C**, Time **70 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **66C**
- Keep mash **5 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.4 kg *(57.9%)*	80 %	5
Grain	Monachijski	1.7 kg *(22.4%)*	80 %	16
Grain	Viking melanoidynowy	0.3 kg *(3.9%)*	75 %	60
Grain	Strzegom Karmel 600	0.2 kg *(2.6%)*	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg *(5.3%)*	68 %	400
Grain	Strzegom Czekoladowy 1200	0.35 kg *(4.6%)*	68 %	1202
Grain	Jęczmień palony	0.25 kg *(3.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Marynka	15 g	40 min	10 %
Boil	First Gold	20 g	20 min	7.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Bourbon	50 g	Secondary	20 day(s)

Notes

- Dodatkowo użyto Marynki, w celu dobicia IBU do preferowanego stylu.
  May 20, 2018, 8:46 AM