

#68 RIPTIDE

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **51**
- SRM **33.8**
- 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **2 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (63%)	83 %	6
Grain	Strzegom Pale Ale	0.36 kg (4.5%)	79 %	6
Grain	Caraaroma	0.71 kg (8.9%)	78 %	400
Grain	Carafa III Special	0.18 kg (2.3%)	70 %	1034
Grain	Abbey Castle	0.54 kg (6.8%)	80 %	45
Grain	Strzegom Czekoladowy jasny	0 kg	68 %	400
Grain	Strzegom Pszeniczny	0.36 kg (4.5%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Sugar	Candi Sugar, Dark	0.285 kg (3.6%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.9 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	21 g	30 min	13 %
Aroma (end of boil)	Cascade	21 g	0 min	6.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	21 g	0 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---