

Owsiany ris

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **57**
- SRM **70.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (35.7%) | 80 % | 5 |
| Grain | Słód owsiany Viking malt | 4 kg (28.6%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (7.1%) | 60 % | 3 |
| Grain | Fawcett - Pale Chocolate | 1 kg (7.1%) | 71 % | 600 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (7.1%) | 73 % | 1001 |
| Grain | Weyermann Specjal W | 1 kg (7.1%) | 68 % | 300 |
| Grain | Viking melanoidynowy (red ale) | 1 kg (7.1%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 80 g | 60 min | 11 % |