

# Risiek

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **65.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49%)	80 %	5
Grain	Caraaroma	0.9 kg (8.8%)	78 %	400
Grain	Strzegom Monachijski typ I	0.75 kg (7.4%)	79 %	16
Grain	Strzegom Monachijski typ II	0.75 kg (7.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.9%)	68 %	1200
Grain	Strzegom Barwiący	0.5 kg (4.9%)	68 %	1300
Grain	Briess - Caramel Munich Malt 60L	0.8 kg (7.8%)	77 %	90
Grain	Płatki owsiane	0.3 kg (2.9%)	85 %	3
Grain	mąka owsiana	0.7 kg (6.9%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	800 ml	Safale