

## Risik 2.5

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **89**
- SRM **46.9**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	1.3 kg (16.3%)	80 %	5
Grain	Monachijski	0.5 kg (6.3%)	80 %	16
Grain	Abbey Castle	0.3 kg (3.8%)	80 %	45
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (2.5%)	80 %	45
Grain	castle malting - kawowy	0.5 kg (6.3%)	68 %	500
Grain	Strzegom Karmel 600	0.5 kg (6.3%)	68 %	601
Grain	Viking Melanoidynowy	0.5 kg (6.3%)	75 %	60
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	50 g	60 min	10.5 %
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	15 min	3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us05	Ale	Slant	500 ml	---