

## Risik 2.5

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- 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        | ---               |