

# Riss

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **29**
- SRM **49.2**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **1.6 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	8 kg (61.5%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (7.7%)	75 %	30
Grain	Strzegom Czekoladowy jasny	1.5 kg (11.5%)	68 %	400
Grain	Pszeniczny	1 kg (7.7%)	85 %	4
Grain	Jęczmień palony	0.5 kg (3.8%)	55 %	985
Grain	Strzegom Monachijski typ I	1 kg (7.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	25 g	Secondary	---