

## Ristance

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **81**
- SRM **57.3**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **38.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (31.3%)	80 %	5
Grain	Castle Pale Ale	3 kg (23.4%)	80 %	8
Grain	Żytni	1 kg (7.8%)	85 %	8
Grain	Bestmalz X Special	1 kg (7.8%)	75 %	350
Grain	Płatki owsiane	1 kg (7.8%)	85 %	3
Grain	Munich Malt	0.8 kg (6.3%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.75 kg (5.9%)	73 %	120
Grain	Weyermann - Carafa II	0.25 kg (2%)	70 %	837
Grain	Jęczmień palony	1 kg (7.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	17.6 %
Boil	Perle	50 g	60 min	7.4 %
Boil	Perle	50 g	30 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	Fermentis
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