

# Riszard

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **98**
- SRM **53.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (44.2%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (23.3%)	79 %	22
Grain	Carafa III	0.25 kg (2.9%)	70 %	1034
Na 10min zacierania				
Grain	Karmelowy żytni Strzegom	0.25 kg (2.9%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.9%)	73 %	1001
Grain	Płatki owsiane	1.2 kg (14%)	85 %	3
Grain	Fawcett - Chocolate	0.25 kg (2.9%)	71 %	1200
Grain	Enzymatyczny	0.2 kg (2.3%)	80 %	2
Grain	Strzegom Karmel 600	0.2 kg (2.3%)	68 %	601
Grain	Bestmalz caramel dark	0.2 kg (2.3%)	80 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	100 g	60 min	9.6 %

Boil	Centennial pl	100 g	30 min	5.4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	250 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc t	1.25 g	Boil	10 min