

# RIZ

---

- Gravity **29.9 BLG**
- ABV ---
- IBU **82**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	9.5 kg (76.6%)	75 %	6
Grain	Strzegom Karmel 600	1.2 kg (9.7%)	73 %	108
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4%)	68 %	1200
Grain	Weyermann - Carafa III	0.4 kg (3.2%)	70 %	1034
Grain	Briess - Black Malt	0.4 kg (3.2%)	55 %	985
Grain	Jęczmień palony	0.4 kg (3.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	130 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis