

# Piąta woda po RISie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **78.3**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **20.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **-9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (72%)	80 %	5
Grain	Caraaroma	0.25 kg (2%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.5 kg (4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2%)	68 %	1200
Grain	Strzegom Monachijski typ II	1 kg (8%)	79 %	22
Grain	Strzegom Karmel 600	0.4 kg (3.2%)	68 %	601
Grain	Jęczmień palony	0.5 kg (4%)	55 %	985
Grain	Płatki owsiane	0.6 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5 %
Boil	East Kent Goldings	30 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Irish Ale	Ale	Slant	150 ml	Wyeast Labs
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