

Ris - śliwka

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **39.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (59.8%) | 80 % | 5 |
| Grain | Diastatyczny | 0.5 kg (8.5%) | 81 % | 4 |
| Grain | Żytni | 1 kg (17.1%) | 85 % | 8 |
| Grain | Strzegom Karmel 600 | 0.6 kg (10.3%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.3%) | 70 % | 299 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |