

Ris z El secreto

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **65**
- SRM **31.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

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

Mash step by step

- Heat up **23 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 6.5 kg (84.7%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 120L | 0.05 kg (0.7%) | 72 % | 236 |
| Grain | Caraaroma | 0.5 kg (6.5%) | 78 % | 400 |
| Grain | Briess - Chocolate Malt | 0.15 kg (2%) | 60 % | 690 |
| Grain | Black (Patent) Malt | 0.15 kg (2%) | 55 % | 985 |
| Grain | Simpsons - Roasted Barley | 0.125 kg (1.6%) | 70 % | 1084 |
| Grain | Płatki owsiane | 0.2 kg (2.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 80 g | 60 min | 7 % |
| Boil | Northern Brewer | 30 g | 15 min | 9 % |
| Boil | Centennial | 30 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 23 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |