

# risek

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **37**
- SRM **67.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.4%)	68 %	400
Grain	Jęczmień palony	0.5 kg (6.9%)	55 %	985
Grain	Płatki pszeniczne	0.5 kg (6.9%)	85 %	3
Grain	Strzegom Karmel 600	0.25 kg (3.4%)	68 %	601
Grain	Carafa II	0.5 kg (6.9%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8 %