

RiSiwo

- Gravity **27.2 BLG**
- ABV ---
- IBU **90**
- SRM **52.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **75.6C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom - Pale Ale	5 kg (42.7%)	79 %	5
Grain	Weyermann - Monachijski typ II	3.5 kg (29.9%)	79 %	20
Grain	Palone ziarna jęczmienia	0.6 kg (5.1%)	55 %	1100
Grain	Weyermann - Caraaroma	0.5 kg (4.3%)	75 %	300
Grain	Weyermann - Caramunich typ II	0.5 kg (4.3%)	71.7 %	110
Grain	Weyermann - Carafa I	0.4 kg (3.4%)	70 %	800
Grain	Płatki pszeniczne błyskawiczne	0.4 kg (3.4%)	70 %	3
Grain	Płatki jęczmienne błyskawiczne	0.4 kg (3.4%)	70 %	3
Grain	Płatki owsiane błyskawiczne	0.4 kg (3.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	90 min	10 %

Boil	lunga	45 g	60 min	11 %
Boil	Lublin (Lubelski)	45 g	30 min	4 %
Boil	Enigma (AUS)	15 g	20 min	17.2 %
Boil	Ella (AUS)	15 g	15 min	14.6 %
Boil	Galaxy	15 g	10 min	15 %