

# RISky Breakfast

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **75**
- SRM **59.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (62.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (12.5%)	85 %	7
Grain	Oats, Flaked	0.8 kg (10%)	80 %	2
Grain	Castle Malting - Chocolate 900EBC	0.35 kg (4.4%)	70 %	900
Grain	Carafa III	0.35 kg (4.4%)	70 %	1034
Grain	Carafa III Special	0.25 kg (3.1%)	70 %	1300
Grain	Fawcett - Red Crystal	0.25 kg (3.1%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	50 g	60 min	13 %
Boil	Willamette	25 g	30 min	5 %
Boil	Willamette	25 g	15 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	40 g	Boil	1 min
Flavor	Ziarna Kakaowca	40 g	Boil	15 min
Flavor	Czekolada Bittersweet	60 g	Boil	15 min
Flavor	Kawa	40 g	Secondary	14 day(s)
Flavor	Płatki dębowe w bourbonie	20 g	Secondary	14 day(s)