

Riszard

- Gravity **28.5 BLG**
- ABV ---
- IBU **66**
- SRM **50**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8.5 kg (60.7%)	80 %	7
Grain	Monachijski	1.5 kg (10.7%)	80 %	16
Grain	Caraaroma	0.5 kg (3.6%)	78 %	400
Grain	Jęczmień palony	0.3 kg (2.1%)	55 %	1000
Grain	Weyermann - Carafa I	0.15 kg (1.1%)	70 %	690
Grain	Barley, Flaked	0.8 kg (5.7%)	70 %	4
Grain	Simpsons - Coffee Malt	0.5 kg (3.6%)	74 %	480
Grain	Pszeniczny	0.5 kg (3.6%)	85 %	4
Grain	Castle Malting Whisky Nature	0.5 kg (3.6%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.6%)	68 %	400
Grain	Strzegom pszenica prażona	0.25 kg (1.8%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	75 g	90 min	5.1 %
Boil	Challenger	100 g	90 min	7 %
Boil	Fuggles	30 g	90 min	4.5 %