

Ryszard

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **55.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **48.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **35.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 8 kg (60.2%) | 78 % | 6 |
| Grain | Briess - Victory Malt | 0.5 kg (3.8%) | 75 % | 55 |
| Grain | Munich Malt | 0.5 kg (3.8%) | 80 % | 18 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (3.8%) | 78 % | 4 |
| Grain | Briess - Caramel Malt 60L | 0.5 kg (3.8%) | 76 % | 118 |
| Grain | Briess - Caramel Malt 90L | 0.5 kg (3.8%) | 75 % | 177 |
| Grain | Briess - Extra Special Malt | 0.5 kg (3.8%) | 73 % | 256 |
| Grain | Briess - Roasted Barley | 0.7 kg (5.3%) | 55 % | 591 |
| Grain | Black (Patent) Malt | 0.5 kg (3.8%) | 55 % | 985 |
| Grain | Briess - Chocolate Malt | 0.5 kg (3.8%) | 60 % | 690 |
| Grain | Oats, Flaked | 0.5 kg (3.8%) | 80 % | 2 |
| Adjunct | Rice Hulls | 0.1 kg (0.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-----------|------|--------|--------|
| Boil | Admiral | 70 g | 60 min | 14.4 % |
| Boil | Northdown | 30 g | 15 min | 8.2 % |
| Boil | Admiral | 30 g | 15 min | 14.4 % |
| Boil | Cascade | 40 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|-------------------|
| Premium Genuine Brewers Yeast | Ale | Dry | 12 g | Heart of Eangland |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Other | Yeast Nutrient | 10 g | Boil | 15 min |