

# Ryszard

- Gravity **24 BLG**
- ABV **11 %**
- IBU **75**
- SRM **53.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **63 liter(s)**

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC  |
|-------|------------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt       | 10 kg (47.6%) | 80 %  | 7    |
| Grain | Pszeniczny                   | 1 kg (4.8%)   | 85 %  | 4    |
| Grain | Weyermann - Smoked Malt      | 1 kg (4.8%)   | 81 %  | 6    |
| Grain | Monachijski                  | 5 kg (23.8%)  | 80 %  | 16   |
| Grain | Caramel/Crystal Malt - 30L   | 1 kg (4.8%)   | 75 %  | 59   |
| Grain | Biscuit Malt                 | 1 kg (4.8%)   | 79 %  | 45   |
| Grain | Briess - Dark Chocolate Malt | 1 kg (4.8%)   | 60 %  | 950  |
| Grain | Black sortmalt               | 1 kg (4.8%)   | 5 %   | 1500 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Pacific Gem           | 50 g   | 60 min | 13.8 %     |
| Boil    | Magnum                | 100 g  | 60 min | 14.6 %     |
| Mash    | Saaz (Czech Republic) | 100 g  | 5 min  | 4.5 %      |