

Risaurator

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **108**
- SRM **45.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (58.8%) | 85 % | 7 |
| Grain | Płatki owsiane | 1 kg (8.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (4.2%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (2.5%) | 20 % | 493 |
| Grain | Biscuit Malt | 0.3 kg (2.5%) | 79 % | 45 |
| Grain | Simpsons - Coffee Malt | 0.3 kg (2.5%) | 74 % | 296 |
| Grain | Płatki pszeniczne | 1 kg (8.4%) | 85 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.2%) | 71 % | 600 |
| Grain | Monachijski | 1 kg (8.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 120 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|-------------|
| Wyeast - British Ale | Ale | Slant | 400 ml | Wyeast Labs |