

# RISEK

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **97**
- SRM **50**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.8%)	79 %	22
Grain	Pszeniczny	1 kg (14.8%)	85 %	4
Grain	Strzegom Czekoladowy jasny	1 kg (14.8%)	68 %	400
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Carafa II	0.25 kg (3.7%)	70 %	812
Sugar	cukier	0.25 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	90 min	13.5 %
Boil	Mosaic	25 g	60 min	11.8 %
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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