

# Risiek

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU ---
- SRM **65.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 5 kg (49%)     | 80 %  | 5    |
| Grain | Caraaroma                        | 0.9 kg (8.8%)  | 78 %  | 400  |
| Grain | Strzegom Monachijski typ I       | 0.75 kg (7.4%) | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II      | 0.75 kg (7.4%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny      | 0.5 kg (4.9%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący                | 0.5 kg (4.9%)  | 68 %  | 1300 |
| Grain | Briess - Caramel Munich Malt 60L | 0.8 kg (7.8%)  | 77 %  | 90   |
| Grain | Płatki owsiane                   | 0.3 kg (2.9%)  | 85 %  | 3    |
| Grain | mąka owsiana                     | 0.7 kg (6.9%)  | 85 %  | 3    |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 800 ml | Safale     |