

# RISKY RIS

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **57**
- SRM **49.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.1 liter(s)**
- Total mash volume **50.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **36.1 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (22.5%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (13.8%)	80 %	5
Grain	Pszeniczny	2 kg (13.8%)	80 %	4
Grain	Płatki owsiane	2 kg (13.8%)	70 %	3
Grain	Żytni	1 kg (6.9%)	80 %	8
Grain	Barley, Flaked	1 kg (6.9%)	70 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (5.5%)	79 %	16
Grain	Jęczmień palony	0.6 kg (4.2%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.6 kg (4.2%)	74 %	788
Grain	Simpsons - Coffee Malt	0.6 kg (4.2%)	74 %	500
Grain	Strzegom Karmel 150	0.6 kg (4.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	80 g	60 min	13.2 %

## Notes

- Sprawdź płatki i ciemne xD  
*Mar 30, 2019, 9:17 PM*