

# RISSIK

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **117**
- SRM **77.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **22 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	5 kg (52.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.1%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (5.3%)	68 %	601
Grain	słód kawowy Belgia	0.5 kg (5.3%)	75.5 %	500
Grain	żytni czekoladowy Weyermann	0.5 kg (5.3%)	73 %	700
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.3%)	73 %	1001
Grain	palony Black Bestmalz	0.5 kg (5.3%)	73.5 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	16.8 %
Boil	Cascade	30 g	20 min	6.7 %
Boil	Mosaic	30 g	20 min	11.8 %
Boil	Simcoe	30 g	20 min	13.3 %
Boil	Cascade	20 g	5 min	6.7 %

Boil	Mosaic	20 g	5 min	11.8 %
Boil	Simcoe	20 g	5 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	80 min
Fining	mech	5 g	Boil	15 min

### Notes

- Płatki high mocha???
- Jan 11, 2018, 12:37 AM*