

SŁODZIAK RISIK

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **67**
- SRM **60.5**
- 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 **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **46.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (44.8%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (13.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1.1 kg (9.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (7.2%) | 79 % | 16 |
| Grain | Caraaroma | 0.7 kg (6.3%) | 78 % | 400 |
| Grain | Special B Malt | 0.7 kg (6.3%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.75 kg (6.7%) | 55 % | 1100 |
| Grain | Strzegom pszenica prażona | 0.3 kg (2.7%) | 70 % | 1000 |
| Grain | Carafa II | 0.3 kg (2.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale | Slant | 600 ml | --- |