

# Ris - śliwka

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- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **39.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (59.8%)	80 %	5
Grain	Diastatyczny	0.5 kg (8.5%)	81 %	4
Grain	Żytni	1 kg (17.1%)	85 %	8
Grain	Strzegom Karmel 600	0.6 kg (10.3%)	68 %	601
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale